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HERE *and* THERE



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RECIPES

From Here and There

*"The youthful housekeeper is not so very wise,
So let not the older these few recipes despise."*



COMPILED BY
THE THIRTY GROUP
BETHANY UNION CHURCH
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Oak
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FOREWORD



"The fate of a nation depends upon how it is fed."

So you see what a task constantly confronts us as cooks! And hence the need now and then of a new recipe book.

Ruskin has very aptly summarized this whole subject of cookery, thus, "Cookery means the knowledge of Medea and Circe and of Helen and of the Queen of Sheba. It means the knowledge of all herbs and fruits and balms and spices, and all that is healing and sweet in the fields and groves, and savory in meats. It means carefulness and inventiveness and willingness and readiness of appliances. It means the economy of your grandmothers and the science of the modern chemist; it means much testing and no wasting; it means English thoroughness and French art and Arabian hospitality; and, in fine, it means that you are to be perfectly and always ladies—loaf givers."

Cookery is one of the oldest of the arts among women. There is, perhaps, a larger percentage of women all over the world engaged in this particular art, than any other. There are good artists,

mediocre and poor ones in said field—just as in any other. We are happy to say we have chosen recipes from the first mentioned class. *This recipe book is a compilation of tried and tested recipes.*

As has been said before, we have felt the need and urge for this recipe book, and are publishing it now for many reasons. We aim to help the busy housewife in her problem of feeding the tired business man. You know the old saying, "To have and to hold." Also, we wish to aid the ultra-modern maid through an old fashioned hint in an old fashioned way, namely, "The way to a man's heart is through his stomach." So, a hint to the wise is sufficient. We hope to awaken a new interest, to exchange helpful little knacks, twists and turns, and most earnestly desire to bring to you a few new ideas, new tastes and flavors. If here and there, you glean a little happiness from these pages, it will bring joy to us too, and we shall feel ripely repaid for our efforts.

We want to thank each and every one of you who has so generously helped us in any way. We are grateful for your time and thought.

We wish to apologize for any errors, or omissions. "To err is human, to forgive, divine."

RUTH J. MENEES.

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Appetizers

"There is always a best way of doing everything."

Spread circular pieces toasted whole wheat bread with sardines rubbed to a paste, with small quantity creamed butter, and seasoned with Worcestershire sauce and salt. Place in centers, slices of pimento stuffed olives, or hard boiled egg yolks forced through sieve.

MRS. H. C. BOARDMAN.

Roll half slice of bacon around large stuffed olives, fastening with toothpicks. Broil on all sides.

MRS. H. W. SEVERANCE.

Make into smooth paste, one can devilled ham, one cake cream cheese, two tablespoons chili sauce, salt and pepper to taste. Spread on buttered crackers. Bake in hot oven until mixture bubbles and becomes slightly brown.

MRS. S. HEIDENRICH.

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Beverages

"The best of the wine is the last of the feast."

FRUIT PUNCH

Make a thin syrup of sixteen quarts water and fifteen pounds sugar. Add four quarts water; juice of six dozen oranges; juice of four dozen lemons; two and one-half quarts tea infusion; three quarts grape juice, or juice extracted from cranberries. Strain. Chill.

MRS. G. W. BLOMQUIST.

FRUIT PUNCH

Boil one cup sugar and two cups water ten minutes. Cool. Add juice four oranges, three lemons, one large can shredded pineapple. Pour over cracked ice in punch bowl. Add one large bottle ginger ale, one medium bottle maraschino cherries when ready to serve. Makes one gallon.

MRS. C. M. CLARKE.

FRUIT PUNCH

Boil two cups sugar, one cup water for ten minutes. Add one cup tea infusion, juice five lemons, juice five oranges, one can grated pineapple. Allow to stand thirty minutes. Strain. Add enough ice water to make one and one-half gallons of liquid. Pour over ice in punch bowl. Add two small bottles maraschino cherries, three pints ginger ale. Serves fifty.

MRS. WARREN FARSON.

"30 GROUP" FRUIT PUNCH

Mix two gallons Liggett's concentrated orange juice, juice of two dozen lemons, ten pounds sugar. Use one-sixth of this mixture to two and one-half gallons of water. This quantity makes fifteen gallons. Serves approximately two hundred people.

MRS. H. W. SEVERANCE.

GRAPE JUICE

Remove stems from one cup whole washed grapes. Put into a quart jar. Add one cup sugar. Fill jar with boiling water and seal. When ready to use, this drink will require no dilution and is delicious in combination with other fruit juices.

MRS. WYATT A. MILLER.

BOHEMIAN TEA

To six quarts boiling water, add five teaspoons Orange Pekoe tea, one teaspoon ground cinnamon, one teaspoon ground cloves, each in cloth bag. Remove from fire. Allow to stand three minutes. Remove bags. Add juice of six oranges, juice of three lemons, two pounds sugar. Serve hot.

MRS. H. C. BOARDMAN.

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Bread

*"The elements so mixed that nature might stand up
and say; this is indeed a loaf of bread."*

TEA BISCUITS

Mix one cup mashed potatoes, two-thirds cup lard, one-half cup sugar, two cups flour, one cup sweet milk, one yeast cake dissolved in one-half cup warm water, two eggs well beaten. Let rise one and one-half hours. Add about four cups flour or enough so dough can be rolled out. Roll about inch thick. Cut with small cooky cutter. Put in greased pan. Let rise one or two hours.

MRS. H. E. BUNN.

BRAN BREAD

Mix one teaspoon sugar, one cake yeast in one cup warm water. Let stand until yeast rises to top. Mix two cups bran, four cups flour, two teaspoons salt, one tablespoon shortening. Combine mixtures. Add one-half pint warm water. Knead, adding more flour if necessary but leaving as wet as can be handled. Let rise three hours. Mold into two loaves. Let rise one hour and bake one hour. Have oven hot when bread goes in till it begins to brown, then reduce heat.

MRS. WM. HODSON.

BROWN BREAD

Mix two round teaspoons baking soda with five cups graham flour, one and one-half cups white flour. Add two tablespoons sugar, two teaspoons salt, one quart sour milk. Bake one hour in slow oven.

MRS. CHAS. PRICE.

COFFEE BREAD

Sift one and one-half cups flour, two teaspoons baking powder, one-half teaspoon salt, three-quarters teaspoon cinnamon, six tablespoons sugar. Cut in one tablespoon butter. Add one unbeaten egg, two-thirds cup milk. Stir until smooth. Place in shallow pan. Cover with mixture of four tablespoons sugar, two tablespoons flour, one teaspoon cinnamon, one tablespoon butter. Bake in hot oven 400° 25 min.

MRS. T. O. MENEES.

DATE BREAD

Sprinkle one teaspoon soda over one cup chopped dates. Add three-quarters cup boiling water. Mix two tablespoons melted butter, three-quarters cup sugar and yolk one egg. Combine. Add one and three-quarters cups flour, one teaspoon baking powder. Fold in beaten white. Add one teaspoon vanilla and a little salt. Bake.

MARY SHANER WOOD.

DATE AND NUT LOAF

Cream four tablespoons shortening. Add two cups brown or white sugar, two beaten eggs, three and one-half cups flour, one teaspoon salt, one cup chopped nuts, floured. Pour two cups boiling water over one package dates pitted and quartered. Add two teaspoons baking soda. Add to the above. Beat until smooth. Bake in two buttered bread pans fifty minutes in moderate oven, increasing heat last ten minutes. Will keep a week.

MRS. W. C. CARLSON.

DOUGHNUTS

Sift two cups sifted flour, two teaspoons baking powder, one-half teaspoon cinnamon, one-half teaspoon salt, three times. Add one-half cup sugar to one well beaten egg. Add one tablespoon melted butter. Add dry ingredients alternately with one-half to three-quarters cup milk.

MRS. E. H. MCNEILL.

GINGER BREAD

Mix one-half cup each of sugar, molasses, cold coffee, butter. Add one egg, one teaspoon cinnamon, one teaspoon ginger, one teaspoon baking soda, pinch salt, flour to make medium batter.

MRS. THORNTON M. PRATT.

100 YEAR OLD GINGER BREAD

One-half cup butter, one-half cup sugar, one egg, one cup molasses, one-half cup boiling water, two teaspoons soda, pinch salt, spices to taste, three cups flour.

MARY BOYNTON.

SOFT GINGER BREAD

Cream one-quarter cup butter, one-quarter cup sugar. Add one-half cup molasses; one half cup hot water in which one teaspoon baking soda has been dissolved; one and one-quarter cups flour with which one-half teaspoon ginger and one-half teaspoon cinnamon have been sifted.

MRS. W. H. BROWN.

HEALTH BREAD

Mix two cups white flour, two cups graham flour, two cups bran, one-half cup sugar, one cup raisins or chopped dates, one-half teaspoon salt. Beat until frothy two cups sour or buttermilk, two teaspoons soda, one egg, two tablespoons melted fat, one-half cup mild molasses. Combine two mixtures. Stir well. Bake one hour in moderate oven.

EDITH L. VAN VALKENBURGH.

NUT BREAD

Mix thoroughly one cup graham flour; two cups white flour; two cups clabber, or a little less buttermilk; two teaspoons baking soda; one teaspoon baking powder; one cup raisins; one cup nuts. Bake very slowly one-half hour, with slightly more heat for one-half hour longer.

MRS. W. WILBUR HATFIELD.

MUFFINS

Sift one and one-half cups flour, one-quarter teaspoon salt, one tablespoon sugar, two and one-half teaspoons baking powder. Mix in one-quarter cup lard. In separate dish put one egg beaten and one-half cup milk. Beat this mixture into flour mixture. Pour in muffin pans. Bake in hot oven fifteen minutes.

LOMA B. McDERMOTT.

BLUEBERRY MUFFINS

Mix two scant cups flour, two teaspoons baking powder, one-half cup sugar, two tablespoons butter, one-half cup milk, two egg yolks. Add one cup floured blueberries, two egg whites beaten stiff.

MARIAN B. JACKSON.

DATE MUFFINS

Cream two tablespoons fat and two tablespoons sugar. Add one cup milk, two cups cake flour, one egg, one-half teaspoon salt, three teaspoons baking powder, one-half cup stoned and chopped dates. Bake twenty-five to thirty minutes in muffin pans, 375° to 400°.

ETHEL L. POYER.

POTATO FLOUR MUFFINS

To four beaten egg yolks, add pinch salt, one tablespoon sugar. Fold in four stiffly beaten egg whites. Fold in one-half cup white potato flour sifted twice with one teaspoon baking powder. Add two tablespoons ice water. Bake in moderate oven fifteen to twenty minutes.

MRS. EDWARD M. JOHNSON.

POPOVERS

Beat four eggs with one-half teaspoon salt. Add alternately two cups milk, two cups flour. Beat until full of bubbles. Bake in hot buttered muffin pans in hot oven.

MRS. H. C. OLMSTEAD.

ICE BOX ROLLS

Mix two cups boiling water, one-half cup sugar, one tablespoon salt, two tablespoons shortening. Cool to lukewarm. Soften two cakes compressed yeast in one-quarter cup lukewarm water, add one teaspoon sugar. Stir into first mixture. Add two beaten eggs, four cups flour. Beat well. Stir in three or four cups more flour. Do not knead. Place in refrigerator, or other cold place, five to six hours, at least. Two to three hours before wishing to bake, make into small rolls. Allow to rise in warm place. This dough may be kept in refrigerator for a week.

MRS. R. F. HENDREN.

ICE BOX ROLLS

Dissolve one cake compressed yeast in little warm water. Melt two tablespoons butter (or lard) in one cup scalded milk. When lukewarm, add yeast. Add three cups flour sifted with one tablespoon sugar, two teaspoons salt. Cover and let rise until very light. Place in refrigerator until about three hours before desiring to bake. Cut off small portion. Roll in melted butter. Place three together in muffin pans. Cover. Set in warm place until very light. Bake fifteen minutes, or until done. Makes about fifteen.

NELL C. PEECHER.

QUICK ENTIRE WHEAT ROLLS

Stir one cup scalded milk, one-quarter cup butter, one-half teaspoon salt, one tablespoon sugar until butter is melted and liquid is lukewarm. Add one cake compressed yeast dissolved in one-quarter cup lukewarm water. Add one-half cup entire wheat flour and enough bread flour to make dough so it can be mixed conveniently with spoon. Mix, cut, turn dough over and over. Cover. Let rise. When dough is doubled in bulk, shape into balls. When again light bake twenty-five minutes.

DOROTHY M. MIDDLETON.

SNIP-DOODLE

Blend two tablespoons butter, two-thirds cup sugar. Add two-thirds cup milk, one egg, one and one-third cups flour, two teaspoons baking powder, sprinkle with sugar, cinnamon, Chopped nuts. Bake in quick oven.

EDNA F. TOMPKINS.

WAFFLES

Sift together two cups flour, four teaspoons baking powder, one teaspoon salt, one and one-half tablespoons sugar. To one well beaten egg, add one cup milk, three-quarters cup water. Combine. Add six tablespoons melted bacon fat, or butter.

MRS. H. C. BOARDMAN.

WAFFLES

Mix one and one-half cups flour, one teaspoon salt, two teaspoons baking powder, one tablespoon sugar. Sift twice. Add four tablespoons melted butter, one cup milk, two eggs well beaten. Mix into smooth batter that will pour easily.

RUTH J. MENEES.

CLUB WAFFLES

Mix two and one-quarter cups sifted pastry flour, three teaspoons baking powder, one-half teaspoon salt, one tablespoon sugar. Add one and one-half cups milk, two tablespoons melted butter, two eggs beaten separately. Beat hard. Cook on hot waffle iron. Serve with maple syrup, or powdered sugar.

MARGARET N. WHITE.

TILLIE'S WAFFLES

To two well beaten eggs, add four cups milk, one-half teaspoon salt, two teaspoons baking powder sifted with flour enough to make smooth batter, two tablespoons butter, or Crisco. Heat waffle iron well.

MRS. H. B. GEAR.

WAFFLE VARIATIONS

1. Add to two cups flour waffle mixture one cup blueberries slightly crushed.
2. To two cups flour mixture add more sugar, one cup drained crushed pineapple.
3. Sprinkle over each quarter of waffle mixture, chopped walnuts, pecans or almonds.

ALICE HOWE.

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Cakes

"I reckon Do," said Ichabod, "to be the foundation of both music and cake."

DUTCH APPLE CAKE

Cream one-third cup shortening, one-third cup sugar. Add two well beaten eggs. Add two cups flour sifted with four teaspoons baking powder, and one cup milk alternately. Put in shallow buttered pan. On top place five thinly sliced apples, one-quarter cup sugar, one-half teaspoon cinnamon. Dot with butter. Bake in moderate oven 30-50 minutes.

MRS. R. F. HENDREN.

BLUEBERRY CAKE

Cream one-quarter cup butter, one-third cup sugar. Add one beaten egg; one cup milk; two and one-third cups flour sifted with two teaspoons baking powder, one teaspoon salt, and mixed with one cup blueberries. Bake thirty minutes. Serve with butter.

MRS. ANTHONY R. GOULD.

COFFEE CAKE

Scald two cups milk. When lukewarm, add two cakes yeast which have been dissolved in one-half cup warm water, three cups flour. Beat vigorously for five minutes. Cover. Let rise in warm place until double in bulk, one to two hours. Beat together one egg, one-half cup melted butter, one-half cup sugar, one teaspoon salt. Add one cup floured raisins. Add to dough with two cups flour. Work until smooth. Place in pans having dough about one-half inch

thick. Cover with melted butter, cinnamon, and sugar mixed together. Let rise until double in bulk. Bake in medium oven for thirty-five minutes.

If preferred, use chopped nuts or fruit (apples, cherries, etc.) on top of cake.

MRS. W. C. CARLSON.

GERMAN COFFEE CAKE

Make a sponge of two cups lukewarm milk and one cake yeast. Measure four quarts flour, and add enough to make a batter. Let rise. Add remainder of flour, two cups sugar, two cups butter (or part lard), four eggs, one tablespoon salt, one-half pound raisins, three ounces shelled almonds. Let rise. Put into pans. Let rise. Bake in moderate oven.

MRS. JOHN DE RUDDER.

GERMAN COFFEE CAKE

Break two cakes compressed yeast in a cup. Add two tablespoons sugar. Let stand until liquid. Scald two cups milk. When warm add three beaten eggs, one teaspoon salt, one-third cup sugar, grated rind of one lemon, yeast mixture. Beat this into five cups flour. Add one-third cup soft fat (Crisco). Beat well. Enough flour may be added to make a soft dough but not stiff enough to knead. Let rise. Cut through with a knife. Let rise. Spread with a spoon in greased pans one inch thick. When light spread with melted butter, sugar, and cinnamon. This dough may be lightly rolled on a well floured board for pecan rolls or cinnamon rolls. Bake about twenty minutes.

MRS. C. E. SNYDER.

SWEDISH COFFEE CAKE

Sift three-quarters cup sugar, one and one-half cups flour, one-half teaspoon salt, two teaspoons baking powder. Break one egg in cup, fill with milk and beat this into dry mixture. Add two tablespoons melted butter. Spread in pan. Pour over it two tablespoons melted butter. Sprinkle with sugar and cinnamon. Bake twenty-five minutes.

MRS. C. E. SNYDER.

GINGER CAKE

Cream one-half cup shortening and one cup sugar. Add two beaten eggs, one-third cup molasses, one-third cup syrup,

one cup sour milk in which one teaspoon baking soda has been dissolved, two and two-thirds cups flour sifted with one-half teaspoon baking powder, two teaspoons ginger, one teaspoon cinnamon, pinch salt.

MRS. WM. BLOME.

GRAHAM GEMS

Cream two rounding tablespoons shortening and two rounding tablespoons brown sugar. Add one beaten egg, three-quarters cup milk, one cup graham flour, one cup white flour sifted with two rounding teaspoons baking powder and one-half teaspoon salt. Raisins if desired.

MRS. C. D. COVENTRY.

BROWN SUGAR FROSTING

Melt slowly and thoroughly over low fire, without stirring, one pound brown sugar and one-half cup butter. Add one-half cup Carnation Milk. Boil briskly for five minutes. Beat with spoon until cool.

MRS. E. H. DAVISSON.

CHOCOLATE ICING (UNCOOKED)

Mix one tablespoon cocoa and two cups powdered sugar. Add a little hot water and stir until smooth and of the right consistency to spread. Add one-half teaspoon vanilla, two tablespoons melted butter. Heat a little before spreading on cake.

MRS. CECIL A. BROWN.

SEVEN MINUTE ICING

Put one cup brown sugar, one eggwhite, two tablespoons cold water, pinch salt, into top part of double boiler. Place over boiling water. Beat constantly with rotary egg beater for seven minutes.

MRS. CECIL A. BROWN.

APPLE SAUCE CAKE

Cream one-half cup butter and one cup sugar. Add one egg; two cups flour, two teaspoons baking soda, one-half teaspoon nutmeg sifted together; one cup dates; one-half cup walnuts; one and one-half cups apple sauce. Bake in slow oven one and one-half hours. Frost.

MRS. SWEENEY.

BLACK JOE CAKE

Cream one-half cup butter and two cups sugar. Add two squares bitter chocolate melted with one-half cup water, two beaten eggs. Dissolve one teaspoon baking soda in one cup sour milk. Add alternately with two cups flour. Add vanilla. Bake in layers or sheet.

MRS. E. H. McNEILL.

CHOCOLATE CAKE

Cream one-half cup butter, and one and one-half cups sugar. Add two whole eggs (or four yolks) unbeaten, one at a time. Beat hard. Add three-quarters cup sour milk, (or sour cream) in which one teaspoon baking soda has been dissolved; two squares melted chocolate to which two teaspoons butter, one-half cup coffee have been added, stirred in until smooth and thick; one-half teaspoon salt; one teaspoon cinnamon; one teaspoon vanilla; two cups sifted flour. Bake in loaf in moderate oven, 350°.

MRS. LAUERMAN.

CHOCOLATE CAKE

Mix together one cup flour, one cup sugar, two teaspoons baking powder, salt, one-half cup milk, two eggs, one and one-half squares chocolate melted with three tablespoons butter. Beat thoroughly. Bake in moderate oven.
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CHOCOLATE CREAM PIE

Beat together three eggs, one cup sugar, two tablespoons cold water. Add one teaspoon baking powder mixed with one and one-half cups flour. Bake in two round cake pans.

Filling: Boil two cups milk in double boiler. Add yolks of two eggs, one-half cup sugar, one-quarter cup flour, one square melted chocolate. Stir until mixture thickens. Flavor to taste.

Frosting: To two stiffly beaten egg whites add one-half cup confectioners sugar mixed with two teaspoons melted chocolate, flavoring.

MRS. A. A. LONGLEY.

FRESH COCOANUT CAKE

To one and two-thirds cups sugar, add four eggs (saving out two whites for frosting), cocoanut milk plus enough water to make two-thirds cup, two cups flour, two teaspoons baking powder. Grate cocoanut for frosting.

MRS. FRANK S. MUSSER.

COFFEE FRUIT CAKE

Cream one-half cup butter. Add one cup light brown sugar or corn syrup, two egg yolks, one-quarter cup very strong coffee, one-third cup cream or rich milk, one and three-quarters cups flour sifted with three teaspoons baking powder, one-quarter teaspoon salt. Flour and add slowly one-half pound raisins, one-eighth pound citron cut into fine strips. Bake in loaf in moderate oven (350-375°) one and one-quarter hours.

MRS. JULES ESCHAMAN.

DATE CAKE

Beat three eggs and three-quarters cup sugar ten minutes. Add three tablespoons flour, one-half teaspoon salt, one teaspoon baking powder, one teaspoon vanilla, one cup chopped pecans, one pound dates cut and floured. Bake in moderate oven thirty minutes. When cold cut into squares. Sprinkle with powdered sugar.

MRS. JAMES CLASPER.

DEVIL'S FOOD CAKE

Cream one-half cup butter and one and one-half cups sugar. Add two beaten eggs; one and one-half cups sour milk or buttermilk, to which one teaspoon baking soda dissolved in one tablespoon boiling water has been added; one-half bar melted bittersweet chocolate; pinch salt, two cups Swansdown flour sifted before measuring. Bake in two layers.

Seven minute icing: To one beaten egg white, add one scant cup sugar, three tablespoons water. Cook seven minutes in double boiler. Add ten marshmallows.

MRS. FRANK ANDERSON.

DEVIL'S FOOD CAKE

Cream three tablespoons shortening. Add one cup sugar, one or two eggs, salt, two squares melted bitter chocolate, one cup rich buttermilk in which one teaspoon baking soda has been dissolved, one and one-half cups flour, vanilla.

MRS. S. H. CONWELL.

EASY DEVIL'S FOOD CAKE

Melt together two squares chocolate, three tablespoons butter. Add one cup sugar, two eggs. Beat. Add one-half cup milk, one cup flour, two teaspoons baking powder. Beat all together with egg beater. Add vanilla. Bake in slow oven.

MRS. H. O. DAY, Washington, D. C.

FRENCH CREAM CAKE

Beat three eggs very light. Add one cup sugar, two tablespoons cold water. Fold in one and one-half cups cake flour, one teaspoon baking powder. Bake in two layer pans. While hot split, and fill layers with following filling, powdered sugar on top:

One pint sweet milk, two tablespoons cornstarch, one egg, one-half cup sugar, butter size of egg, flavoring. Cook in double boiler.

ETHEL M. POYER.

GOLD CAKE

Cream two-thirds cup butter. Add one and one-quarter cups sugar. Add eight egg yolks with which one teaspoon cream of tartar has been thoroughly beaten. Beat thoroughly. Sift two and one-half cups cake flour with scant one-half teaspoon baking soda four times. Add alternately with two-thirds cup milk. Flavor to suit. Bake in sheet in moderate oven thirty-five to forty minutes, or in loaf one hour.

MRS. GLEICHMAN.

GOLDEN ANGEL CAKE

Beat nine egg yolks until thick, light and lemon-colored. Gradually add one and one-quarter cups sugar. Beat until light and creamy. Fold in one and three-quarters cups pastry

flour, one teaspoon baking powder sifted twice. Add one-half cup water, one teaspoon orange extract, one teaspoon almond flavoring. Mix light and creamy. Bake in loaf in moderate oven, 350°, or in layers in hot oven.

EDNA F. TOMPKINS.

GRAHAM CRACKER CAKE

Cream one-half cup butter. Add two-thirds cup sugar, two egg yolks. Roll fine two-thirds pound, or thirty-three graham crackers. Sift. Measure to make three and one-quarter cups, to which add three teaspoons baking powder, one quarter teaspoon salt, one-half teaspoon cinnamon. Add one cup milk to butter, sugar and egg mixture. Fold in crumb mixture. Fold in two stiffly beaten egg whites. Bake in greased pan in moderate oven about one-half hour, or until done.

MRS. PAUL E. BROWN.

HEAVENLY FRUIT CAKE

One cup sugar, one-half cup butter, two eggs, one cup cold water, one and three-quarters cups flour, one-half teaspoon cinnamon, one-half teaspoon cloves, little nutmeg, one cup raisins, one cup dates (cut up), three-fourths cup shredded citron, one cup chopped walnuts, one teaspoon baking soda, one-quarter teaspoon baking powder.

MRS. J. M. JOHNSON.

IMPERIAL SUNSHINE CAKE

To seven-eighths cup pastry flour (measured after sifting) add one-half teaspoon cream of tartar, one-quarter teaspoon salt. Sift together four times. Boil one and one-quarter cups sifted sugar and one-third cup water until small quantity forms a soft ball in cold water, or spins a long thread (238°). Pour syrup in fine stream over five stiffly beaten egg whites, beating constantly. Continue beating as mixture cools. Fold in five egg yolks. Add one teaspoon flavoring. Add flour mixture, a small amount at a time. Pour into ungreased tube pan. Bake in slow oven (350°) forty minutes. Decrease heat (325°) and bake thirty minutes longer. Remove from oven. Invert pan one hour, or until cold.

MRS. H. E. DIXON.

JAM CAKE.

One cup sugar, three-quarters cup butter, three eggs (reserving one white for frosting), one-half cup sour milk, one cup jam (blackberry or strawberry are good), two cups flour, one teaspoon baking soda. Bake in sheet or layers.

MRS. J. M. JOHNSON.

MISSION CAKE

Stew one pound raisins in one pint water three minutes. Add two cups sugar, one-half cup Crisco (or other drippings). Cool, but do not allow to get cold. Add two teaspoons baking soda dissolved in two teaspoons hot water. Add four cups flour, mixed with one teaspoon cinnamon, one-half teaspoon cloves, one teaspoon salt, two teaspoons baking powder. Bake in moderate oven, or steam and serve with hard sauce as a pudding. Serves twenty-four.

MRS. WYATT MILLER.

MYSTERY CAKE

To two well beaten eggs, gradually add one cup sugar beating with egg beater. To one cup flour, sifted before measured, add one teaspoon baking powder, pinch salt. Sift twice. Combine, adding little flour while beating with egg beater. Mix remainder with spoon. To one-half cup boiling milk add one teaspoon butter, vanilla. Add, beating with egg beater.

MRS. F. K. BRANOM.

NEVER FAIL CAKE

Sift together one and one-quarter cups flour, one cup sugar, one-quarter teaspoon salt, two teaspoons baking powder. Break two eggs into cup, fill up with milk. Add to dry ingredients. Beat well. Add three tablespoons melted butter, vanilla. Bake in layer tins in slow oven about twenty minutes.

MRS. CECIL A. BROWN.

NEVER FAIL CAKE

One and one-half cups sugar, one-half cup butter, two whole eggs or four whites, one cup lukewarm water, two

and one-half cups flour, two teaspoons baking powder, flavoring.

Cream butter and sugar. If whole eggs are used, add yolks. Add water, flavoring, two cups flour. Beat five minutes. Add baking powder with one-half cup flour. Fold in stiffly beaten whites. Makes two large or three medium layers, or may be baked in sheet. MRS. J. M. JOHNSON.

ORANGE CAKE

Cream one-third cup butter. Add one-half cup sugar. Add one-half cup sugar and grated rind one orange to two egg yolks beaten until light. Combine. Sift two teaspoons baking powder with one and one-half cups pastry flour. Add alternately with one-third cup milk. Add two egg whites beaten dry. —?

PRUNE CAKE

Sift one and one-half teaspoons baking soda with one and one-half cups flour and one-half teaspoon cinnamon. Add one cup sugar, one cup pitted cooked prunes, two beaten eggs, two-thirds cup sour milk, one tablespoon melted butter. Bake in layers. Serve with whipped cream.

JULIA MAE ALLAN.

PRUNE CAKE

One and one-quarter cups sugar, one-half cup butter, three eggs, two cups flour, one and one-half teaspoons baking powder, pinch salt, one-half teaspoon baking soda, three-quarters cup sour milk, one cup cooked prunes with some juice, one teaspoon vanilla.

MRS. J. R. FULTON.

SOUR CREAM CAKE

Mix together one cup sugar, one-half cup shortening, one egg. Add one cup sour cream. Beat. Add two cups flour, saving a little to mix with one cup nuts and one cup seeded raisins; one teaspoon baking soda; one teaspoon cinnamon; one-half teaspoon cloves; one-half teaspoon nutmeg; salt.

MILDRED A. GOULD.

1-2-3-4 SOUR CREAM CAKE

Cream thoroughly one cup butter. Add gradually two cups sugar, creaming constantly. Add four eggs, one at a time, beating thoroughly after each addition. Sift together three cups pastry flour, one teaspoon baking soda, one teaspoon mixed spices, or one teaspoon vanilla. Add to first mixture, with one cup sour cream. Bake in loaf in moderate oven (325°) one hour, or in layers in hot oven (400°) twenty-five to thirty minutes. When cool spread layers with apricot jam. Sprinkle with powdered sugar.

MRS. PAUL E. BROWN.

SPICE CAKE

One-half cup dark molasses, one-half cup sour milk, three-quarters cup butter or drippings, one cup sugar, three eggs, one teaspoon baking soda, one heaping teaspoon baking powder, three cups flour, pinch salt, ginger, cinnamon and cloves to taste, one cup raisins, nuts if desired. Mix one cup of the flour with the raisins and nuts. Add to cake mixed as usual.

MRS. W. WILBUR HATFIELD.

SPICE CAKE

Cream one-half cup butter. Add one cup brown sugar, two well beaten eggs, one cup sour milk, two cups cake flour, one teaspoon baking soda, one teaspoon cinnamon, three-quarters teaspoon allspice, one-half teaspoon cloves, one-half teaspoon salt, three-quarters cup sliced dates, three-quarters cup raisins. Bake in loaf in moderate oven.

MRS. CHAS. PRICE.

SPONGE CAKE

Boil one and one-half cups sugar and one-half cup water until it threads very fine and long. Add to six egg whites stiffly beaten. Beat until almost cool. Beat six egg yolks until thick. Add juice of one small lemon. Combine egg mixtures. Fold in one cup Swansdown flour and one-quarter teaspoon salt. Bake in greased angel food pan one and one-half hours in slow oven.

MRS. GEORGE LAWRENCE.

WALNUT LOAF CAKE

Cream one-half cup butter and one and one-half cups sugar. Add three egg yolks; two cups flour sifted with two and one-half teaspoons baking powder, alternately with three-quarters cup milk; one cup broken walnut meats. Fold in three stiffly beaten egg whites. Add one tablespoon orange juice, one teaspoon vanilla. Bake forty-five minutes in moderate oven.

Frosting—Put seven-eighths cup sugar, one unbeaten egg white, three tablespoons cold water in top of double boiler. Cook six minutes over rapidly boiling water, beating constantly with Dover beater. Add ten marshmallows which have been melted over hot water.

MRS. C. D. COVENTRY.

WHITE CAKE

Cream well one-half cup butter and one and one-half cups sugar. Add alternately two cups Swansdown flour (sifted three times) and one cup water. Beat thoroughly. Fold in two stiffly beaten egg whites, to which two teaspoons baking powder have been added. Add flavoring. Bake in square loaf pan in moderate oven.

Frosting: Boil two cups sugar, one-half cup water, one-half teaspoon cream of tartar until it forms a soft ball. Beat into one stiffly beaten egg white. Continue beating until it holds its shape.

MONAH C. BATES.

WHITE FRUIT CAKE

Cream one and one-half cups butter with two cups sugar. Add four cups flour, one cup milk, two cups raisins, one cup currants, one-half cup chopped almonds (not blanched), one cup citron and lemon peel, one and one-half teaspoons baking powder, two eggs beaten separately. Bake two hours in slow oven in two paper lined bread pans.

MRS. JAMES CLASPER.

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Confections

"Sweet are thy sticks, and sticky are thy sweets."

MEXICAN CANDY

Boil three cups brown sugar, two-thirds cup water, one-half finely chopped orange peel for one minute. Add one large tablespoon butter. Bring to boil again. Add one cup cream. Boil until it forms soft ball when dropped into water. Take from stove. Stir until creamy, adding nut meats, (pecans preferably) and remaining half of orange peel. Beat until stiff enough to drop in small lumps on oiled paper or buttered plates.

LOMA B. McDERMOTT.

SEA FOAM CANDY

Boil without stirring, two cups light brown sugar, one-half cup water, one tablespoon vinegar until it forms soft ball in ice water. Remove from fire. When boiling ceases, pour slowly into two stiffly beaten egg whites, stirring constantly. Beat until mixture will hold its shape. Add one teaspoon vanilla, one cup chopped nuts. Drop in small rough pieces on buttered paper.

ETHEL McCULLOCH.

FUDGE

Boil two cups sugar, one cup milk, two squares bitter chocolate fifteen to twenty minutes. Add one tablespoon butter. Beat rapidly until cool. Add one-half cup nuts, one-half teaspoon vanilla. Pour into buttered dish.

MRS. S. HEIDENRICH.

DIVINITY FUDGE

Boil two cups sugar, one-half cup white Karo syrup, and one cup water until it forms hard ball when dropped into cold water. Pour this syrup onto two egg whites beaten dry. Add one teaspoon vanilla, and nutmeats if desired. Beat until it drops from spoon. Put into greased pan. Cut into squares.

MRS. R. H. LAWRENCE.

PEANUT BUTTER FUDGE

Mix thoroughly two cups powdered or granulated sugar; one-half cup milk, two heaping tablespoons Heinz peanut butter. Boil exactly five minutes. Remove from fire. Beat until it thickens. Pour onto buttered platter. When slightly cool cut into squares.

ETHEL McCULLOCH.

AFTER DINNER MINTS

Boil two cups sugar, one-half cup water for five minutes. Remove from fire. Flavor with peppermint (or any desired flavor). Stir until thick and creamy. Drop on paraffin paper.

ETHEL McCULLOCH.

OPERA CREAMS

Mix three cups sugar, one-eighth teaspoon cream of tartar, one cup milk. Add one to two tablespoons butter. Slowly bring to boiling point. Cook until it forms soft ball in cold water. Remove from fire. Add one teaspoon flavoring. Allow to stand until cool. Beat until thick and creamy. Knead. Pat out. Cut into squares. Place small piece of candied pineapple or cherry on top.

ETHEL McCULLOCH.

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Cheese Dishes

*"An' e'en if the moon be not made of cheese,
There are plenty of good things that are, if you please."*

CHEESE A LA JENNINGS

In double boiler melt about one cup finely diced American cheese in little butter and cream. Add three-quarters cup half milk, half cream. Stir well. When hot add six slightly beaten eggs. Stir gently until soft and fluffy. Serve on hot buttered toast with chutney.

IRENE JOHNSON.

CHEESE SOUFFLÉ

Make cream dressing using two tablespoons butter, three tablespoons flour, one cup milk. Add three-quarters cup American cheese, salt, little cayenne pepper. Remove from fire. Stir in three beaten egg yolks. Cool. Fold in three stiffly beaten egg whites. Bake in buttered dish in slow oven thirty to forty minutes.

MRS. W. F. BROOKS.

CHEESE SOUFFLÉ

Put one cup milk in double boiler. Add one-half cup soft bread crumbs, three tablespoons flour which has been moistened with little cold milk. Stir while cooking to a smooth paste. Remove from fire. Add two egg yolks, one-quarter pound grated cheese, one-half teaspoon salt, dash pepper. Fold in two stiffly beaten egg whites. Bake in buttered baking dish in quick oven for twenty minutes.

MARY BELLE MCCORNACH.

CHEESE AND RICE FONDU

Mix one cup hot cooked rice, one and one-half cups tomato purée, three tablespoons butter, one-half teaspoon salt, one-half teaspoon paprika, one and one-half cups grated cheese. Add beaten yolks of four eggs. Fold in whites. Place casserole ~~on folds of paper in~~ a dish of boiling water. Bake until firm, about one-half hour.

MARGARET N. WHITE.

SCALLOPED CHEESE BREAD

Put four slices buttered bread in casserole, cover with three-quarters cup grated cheese, add one-quarter teaspoon salt, pinch cayenne pepper, two cups milk mixed with two beaten eggs. Bake twenty minutes in moderate oven.

MRS. WYATT A. MILLER.

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Cookies

“Sugar and spice, and everything nice.”

DATE BARS

Sift one and one-half cups flour with two teaspoons baking powder and one-half teaspoon salt. Mix with one cup chopped nuts, one package sliced dates. To three well beaten eggs, add one cup sugar. Combine mixtures. Bake in shallow pan in slow oven thirty to forty minutes, or until done when tested with straw. While hot cut into oblongs. Roll in powdered sugar.

MRS. S. HEIDENRICH.

BROWNIES

Mix one cup sugar, one-quarter cup melted butter, one unbeaten egg, two squares chocolate or two tablespoons cocoa, three-quarters teaspoon vanilla, one-half cup flour, one-half cup walnuts. Bake in moderate oven (275°) thirty minutes. Remove from pan. Cut while hot.

MARGARET N. WHITE.

COOKIES

Cream one-half cup butter (or one-half cup Crisco with which use one-half teaspoon salt), gradually add one cup sugar, one well beaten egg, one-third cup warm water in which one-half teaspoon baking soda has been dissolved, two cups flour sifted with one teaspoon baking powder, chopped nuts and raisins. Drop by teaspoonfuls on buttered cooky sheet. Bake ten minutes in hot oven.

MRS. CECIL A. BROWN.

ALMOND COOKIES

Cream three-quarters cup butter, one cup other shortening. Add one cup light brown sugar, one cup granulated sugar, three well beaten eggs, one-half teaspoon salt, one teaspoon baking soda sifted with four and one-half cups flour, one-quarter pound blanched almonds. Make into roll. Allow to stand in refrigerator or cool place over night. Slice. Bake.

MRS. H. N. TOLLES.

AUNT ANNIE'S GINGER COOKIES

One cup lard or butter, one cup sugar, two eggs, two cups molasses, one cup cream or sour milk, six cups flour, two teaspoons ginger, one teaspoon baking soda. Drop from spoon on greased pans.

MRS. SHANER.

BROWN SUGAR COOKIES

Two cups brown sugar; one cup butter; four eggs; one teaspoon each baking soda, baking powder, nutmeg, vanilla; flour to make soft dough. Roll. Cut. Bake.

MRS. J. R. FULTON.

✓ CHOCOLATE COOKIES

One cup brown sugar, one-half cup melted shortening, one egg, one-half cup milk, two squares melted chocolate, two cups flour, two rounding teaspoons baking powder, nuts, vanilla. Drop from spoon. Frost with one cup powdered sugar, one heaping tablespoon cocoa, melted butter size of walnut, vanilla. Add milk slowly to desired thickness.

MILDRED A. GOULD.

CHOCOLATE ICE BOX COOKIES

Cream one-half cup butter, one and one-half cups sugar. Add one egg, one-half teaspoon salt, two squares melted chocolate, one-half cup milk, two and one-half cups flour which has been sifted with three teaspoons baking powder. Mix well. Shape into roll. Chill for several hours. Cut into slices. Bake in hot oven about ten minutes.

MRS. JULES ESCHAMAN.

DATE COOKIES

Mix one package quartered dates and one cup walnuts. To two stiffly beaten egg whites add one cup sugar. Combine. Drop from spoon on floured pan. Bake fifteen to twenty minutes.

MRS. D. A. HILL.

ENGLISH COOKIES

Two cups brown sugar, one cup lard, three and one-half cups flour, two eggs, one cup cooked raisins, one cup nuts, one cup cold coffee, one teaspoon each cloves, baking soda, baking powder and cinnamon.

MRS. J. R. FULTON.

FRUIT COOKIES

Two cups light brown sugar, one cup butter, two eggs, four tablespoons sour milk, one tablespoon nutmeg, one tablespoon cinnamon, one and one-half cups seeded, finely chopped raisins, three and one-half cups flour, one teaspoon baking soda.

MRS. J. M. JOHNSON.

FRUIT COOKIES

One and one-half cups sugar, one cup butter, three eggs, one-half cup molasses, one cup raisins, one cup currants, one teaspoon each of cloves, cinnamon, nutmeg, ginger, baking soda, flour to make stiff enough to roll and cut.

MRS. J. M. JOHNSON.

GINGER COOKIES

Mix one cup sugar, one cup lard, two eggs, two cups molasses. Beat well. Add one tablespoon ginger; one teaspoon each cloves, allspice, cinnamon, salt, one tablespoon baking soda dissolved in one cup sour milk, flour enough to make soft dough. Roll. Cut. Bake on greased cooky sheet in hot oven.

MRS. J. R. FULTON.

ICE BOX COOKIES

One pound butter, two and one-half cups sugar, three eggs, one tablespoon molasses, one teaspoon vanilla, one-half tea-

spoon salt, six cups flour, one-half teaspoon baking soda, one cup walnut meats. Make into roll. Place in refrigerator over night or longer. Slice. Bake in slow oven.

SUE M. DE GON.

ICE BOX COOKIES

Thoroughly cream one and one-half cups shortening. Gradually add one cup brown sugar and one cup granulated sugar. Add three beaten eggs. Mix well. Add four and one-half cups flour, one teaspoon cinnamon, one teaspoon salt, one and one-half teaspoon baking soda sifted three times, and mixed with one cup nut meats. Pack in mold, or form into roll and wrap in waxed paper. Place in refrigerator over night or longer. Slice thinly as possible. Bake on oiled cookie sheet twelve to fifteen minutes in moderate oven.

MRS. H. E. DIXON.

LAKE FRONT COOKIES

Cream one cup bacon or other fat, one cup sugar. Add one cup molasses, salt, one cup hot water in which one heaping teaspoon baking soda has been dissolved, one teaspoon nutmeg, one teaspoon ginger, one-half teaspoon cloves, one cup bran, if desired, enough flour to make drop cookies.

MRS. S. H. CONWELL.

NUT DROP COOKIES

Cream one-quarter cup butter, one-quarter cup lard with one and one-half cups brown sugar. Add two well beaten eggs, one teaspoon baking soda dissolved in little hot water, two cups flour, one pound chopped dates, one-half pound English walnuts, vanilla. Drop on ungreased pans. Pat into small cakes.

MRS. BURTON BRYANT.

✓ OATMEAL COOKIES

One cup sugar, one cup shortening, two well beaten eggs, six tablespoons sour milk, one-half teaspoon salt, one-half teaspoon baking soda, two cups flour, two cups uncooked oatmeal, one cup chopped raisins (nuts if desired), one teaspoon cinnamon. Drop from spoon into buttered pans. Bake in quick oven, about 400°.

MRS. J. M. JOHNSON.

SOUR CREAM COOKIES

Two cups sugar, one cup shortening, one cup sour cream, two eggs, one teaspoon baking powder, one teaspoon baking soda, lemon flavoring, flour to make soft dough. Roll.

MRS. O. E. VROOMAN.

STANDARD SUGAR COOKIES

Cream one cup shortening. Add two cups sugar. Cream again. Add four unbeaten egg yolks. Beat. Add one-quarter cup sweet or sour milk. Fold in three and one-half cups flour sifted with two teaspoons baking powder, one-quarter teaspoon baking soda, one-half teaspoon salt, one teaspoon mace or extract. Chill in refrigerator few hours or over night. Roll one-third inch thick. Cut with cooky cutter. Bake in hot oven 400° fifteen minutes. Makes seven dozen.

MRS. SARAH BRISCOE.

SUGAR COOKIES

Cream one-half cup butter. Add three-quarters cup sugar; one egg beaten with two tablespoons water; two cups flour sifted with one-quarter teaspoon salt, one-quarter teaspoon baking soda; one-half teaspoon vanilla. Roll thin. Sprinkle with sugar. Cut. Bake in moderate oven. Add raisins if desired.

MARY SHANER WOOD.

SURPRISE COOKIES

One-half cup shortening, one cup sugar, one egg, one-half cup milk, three and one-quarter cups flour, two teaspoons cream of tartar, one teaspoon baking soda, one teaspoon vanilla. Roll thin. Put filling made by cooking until thick, one cup chopped raisins, one-half cup sugar, one-half cup water, one tablespoon flour, lemon, between two cookies and bake.

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SWEDISH SPRIT COOKIES

✓ Cream one and one-half cups butter. Add one and one-half cups sugar, two eggs, one tablespoon cold water, one teaspoon almond extract, four cups flour sifted with one-half

teaspoon baking powder. Put through a cooky former, or cake and pastry decorator onto greased cooky sheets. Bake at 300° until slightly browned. Remove immediately. Become very crisp. Keep well in a closed tin.

MRS. H. W. SEVERANCE.

GINGER DROPS

One cup lard, one cup brown sugar, one egg, one cup molasses, one tablespoon baking soda dissolved in one cup boiling water, one-half teaspoon salt, one teaspoon ginger, four and one-half cups flour. Drop on cooky sheet quite far apart. Put raisins on top of each.

MRS. C. MOORE.

OATMEAL MACAROONS

Cream two-thirds cup butter with two-thirds cup brown sugar. Add one egg, one cup flour, one teaspoon baking powder, one cup raw rolled oats, vanilla flavoring. If too dry to roll easily, add small amount sweet cream. Roll very thin. Bake in hot oven. Makes about thirty cookies.

MRS. BURTON BRYANT.

MADELAINES

Beat three eggs and one-half cup sugar very light. Fold in one cup flour sifted with one-quarter teaspoon salt, one-half teaspoon baking powder. Add one teaspoon vanilla, one-half cup melted butter. Sprinkle sugar on top. Bake in well greased individual pans in hot oven 425° for twelve minutes. Cover with white frosting. Decorate with candied fruit. Makes eighteen.

MRS. PAUL E. BROWN.

NEVER FAIL MERINGUES

To three stiffly beaten egg whites, add one cup sugar which has been sifted three times, one tablespoon vinegar. One and one-half tablespoons vanilla. Bake in moderate oven forty-five minutes. Makes six to eight.

D. ELOISE DERING.

ROCKS

One and one-half cups sugar, one-half cup butter, one-half cup lard, three eggs, one teaspoon cinnamon, one teaspoon baking soda dissolved in one-half cup boiling water, two and one-half cups flour, one-half pound walnut meats, one pound dates, cut up. Drop from spoon into buttered pans.

MRS. J. M. JOHNSON.

SCOTCH SHORT BREAD

Cream one-half pound butter and one-quarter pound sugar. Add one unbeaten egg yolk. Beat well. Gradually add one pound flour sifted with one teaspoon baking powder. Place on floured bread board. Shape into flat circle. Bake in slow oven thirty minutes. When cold cut into small triangles.

MRS. JAMES CLASPER.

TEA CAKES

One egg, one-half cup sugar, one tablespoon butter, one cup milk, two cups flour, two teaspoons cream of tartar, one teaspoon baking soda. Raisins or currants may be used.

MRS. HAROLD TOMLINSON.

TRILBYS

Cream one-half cup butter, one-half cup lard with two cups light brown sugar. Add two well beaten eggs, two cups flour, one teaspoon baking soda, two cups oatmeal. Roll, using more flour if necessary. Bake in thin cookies, putting together while warm with filling made by cooking one-half pound finely chopped dates, one-half cup water, one-half cup sugar until it makes a paste.

MRS. CHAS. PRICE.

LACE MOLASSES WAFERS

Heat to boiling point very slowly, one cup molasses, one cup sugar, one cup butter. Boil one minute. Add two cups flour, one teaspoon baking powder, one-half teaspoon baking soda. Stir well. Place over pan of hot water. Drop by one-fourth teaspoon three inches apart on greased cooky sheet. Bake four minutes at 325°.

MRS. H. W. SEVERANCE.

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Desserts

*"An' it please your honor," said the peasant,
"this same dessert is very pleasant."*

"The proof of the pudding lies in the eating."

APRICOT ICE

Boil one quart water, three cups sugar fifteen minutes. When cool add juice of six oranges, one cup apricot pulp, one egg yolk. Dried apricots cooked for sauce and put thru strainer are best. Freeze as any ice. Makes about three quarts.

MRS. A. A. LONGLEY.

STRAWBERRY ICE CREAM

Mash and sieve one quart strawberries. Add two-thirds cup confectioners sugar, one teaspoon vanilla, one egg white beaten stiff, one-half pint cream whipped. Freeze in refrigerator, or ice and salt.

MRS. C. A. SMITH.

MOUSSÉ

Cover one quart berries with one and one-quarter cups sugar. Let stand one hour. Crush through sieve. Soak one and one-quarter tablespoons gelatine in two tablespoons cold water and let stand three minutes. Add three tablespoons boiling water. Add gelatine to berries. Stir until it thickens.

Whip one pint whipping cream and add to berry mixture. Place in refrigerator for several hours. Enough for about ten servings.

MRS. E. H. McNEILL.

LEMON SHERBET

Dissolve one and one-half cups granulated sugar in juice of three lemons and two oranges. Put in a two quart freezer. Add one-half pint cream and enough milk to three-quarters fill freezer. Freeze.

MARIAN B. JACKSON.

APRICOT SORBET

Rub one can apricots through a sieve. Add one cup sugar, one-quarter cup lemon juice. Freeze to mush. Fold in one pint cream whipped. Let stand one and one-half hours in salt and ice, or in electric refrigerator tray.

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CHARLOTTE RUSSE

Soak four tablespoons gelatine in one pint new milk. Make custard of four egg yolks, milk and gelatine, one coffee cup sugar. When cold add four stiffly beaten egg whites, one pint cream whipped, vanilla.

MARIE N. McGEE.

CHERRY DELIGHT

✓ To one package cherry Jello, add one small can crushed pineapple, one cup drained canned large red sweet cherries, one-half cup nut meats. Chill.

MRS. ALEXANDER.

GRAPENUT PUDDING

Plump one cup seedless raisins. Dissolve one package orange Jello in one pint boiling water. Combine. Add two and one-half tablespoons sugar, one cup grapenuts. Add cherries, nuts, crystallized ginger or any similar thing to taste. Pour into shallow pan. Chill. Let stand until firm. Serve with plain or whipped cream.

MRS. FANNIE MORTON.

MAPLE BISQUE

Beat two eggs. Add one cup maple syrup, one cup thin cream. Cook slowly in double boiler until it thickens. Add two teaspoons gelatine hydrated in one-quarter cup thin cream. Cool. Beat until it thickens. Fold in one cup cream whipped, one-third cup walnuts. Pour in cake lined glasses.

MRS. EDWARD M. JOHNSON.

MRS. GEORGE POST.

PINEAPPLE DESSERT

Soak one envelope Knox's gelatine in one-half cup water fifteen minutes. Add heated juice from one large can sliced pineapple, one tablespoon vanilla. Cool. Add one cup sugar mixed with four well beaten egg yolks. Add one pint whipped cream. Pour over diced pineapple in buttered mold. Chill. Serves sixteen.

MRS. EMMA McALLISTER.

PINEAPPLE ICE CREAM PUDDING

Drain and spread one can crushed pineapple on platter. Soak one-half envelope gelatine in one-quarter cup cold water. Heat one-half cup pineapple juice. Add to gelatine. Cool. Add one-quarter teaspoon vanilla. Beat light two egg yolks. Add one-half cup sugar. Add juice. Add one-half pint whipped cream to mixture. Pour over pineapple. Chill. Serve in pieces like brick ice cream.

MRS. C. D. COVENTRY.

SNOW PUDDING

Dissolve one box lemon Jello in one pint hot water. Cool until quivers. Beat with egg beater. Add two stiffly beaten egg whites. Beat. Place in refrigerator. When ready to serve cover with following sauce. Top with cherry or whipped cream, or both. Serves six.

Sauce. Cook until thick in double boiler, two beaten egg yolks, one and one-half cups milk, two tablespoons sugar, one teaspoon cornstarch. Add one teaspoon vanilla. Chill.

MRS. T. O. MENEES.

ICE BOX CAKE

Bake Angel Food cake. Let stand overnight. Heat two cups milk. Add one envelope Knox gelatine hydrated in one-quarter cup cold water, pinch salt. Pour over six egg yolks well beaten with one cup sugar. Cook in double boiler until custard. Cool. Add one-half pint cream whipped. Spread between and on top and sides of cake cut in three layers. Sprinkle with chopped nuts and cherries.

MONAH C. BATES.

ORANGE ICE BOX CAKE

Cream one cup butter. Add one and one-half cups powdered sugar, grated rind one orange, two tablespoons orange juice, one tablespoon lemon juice. Add six egg yolks, gradually; six egg whites beaten stiff. Line pan with two dozen lady fingers split. Pour mixture in. Set in refrigerator until firm.

SUE M. DEGON.

ICE BOX DESSERT

Break two cakes German's sweet chocolate into pieces. Add two tablespoons water. Melt. Remove from heat, add one-half cup sugar. When slightly cool, add two beaten egg yolks. When cold add two stiffly beaten egg whites, one teaspoon vanilla, one bottle whipped cream, saving out little to decorate when served. Pour over layers of lady fingers.

MRS. E. H. McNEILL.

BUTTER CREAM ICE BOX DESSERT

Cream one-half cup butter. Add one cup powdered sugar, four egg yolks, one at a time; one tablespoon vanilla; one cup chopped pecans. Fold in four stiffly beaten egg whites. Alternate layers of this filling with two and one-half dozen split lady fingers. Allow to stand in refrigerator five to six hours or longer. Serve with whipped cream.

MRS. JOHN HERRIOTT.

CHOCOLATE ICE BOX DESSERT

Melt one pound German's sweet chocolate in one cup hot water in double boiler. Add one-quarter cup sugar. Stir un-

til slightly cool. Add four egg yolks, one at a time. Add one teaspoon vanilla. Fold in four egg whites stiffly beaten. Alternate layers of separated lady fingers and filling in buttered mold. Allow to stand in refrigerator five hours or longer. Serve with whipped cream and chocolate sprinkles.

MRS. H. C. BOARDMAN.

LEMON ICE BOX DESSERT

Cream one-half pound unsalted butter twenty minutes. Add one cup sugar. Beat five minutes. Add four eggs, beating five minutes after each addition. Add juice two lemons, rind one lemon. Alternate two and one-half dozen lady fingers with mixture. Allow to stand in refrigerator five hours or longer. Serve with whipped cream.

MRS. FRANK S. MUSSER.



PINEAPPLE DESSERT

Drain one small can pineapple and cut small. Add ten cents worth marshmallows, one-half pint cream whipped, one tablespoon confectioners sugar. Set in refrigerator two or three hours.

MARY BOYNTON.

GRAHAM CRACKER ROLL

Mix well one cup rolled graham crackers, one cup each finely cut dates and nuts, one-half pint whipped cream to which pinch salt and two tablespoons vanilla have been added. Form in roll. Place in ice box over night. Slice. Serve with whipped cream.

EDITH L. VAN VALKENBURGH.

APRICOT CAKE

Melt one-half cup butter and one cup brown sugar together in cake pan. Place one can apricots face down in this syrup. Beat well two egg yolks. Add one cup sugar. Beat. Add one-third cup water, one cup pastry flour sifted with one teaspoon baking powder, pinch salt, one teaspoon vanilla. Fold in two stiffly beaten egg whites. Pour over apricots. Bake in moderate oven one-half hour or more.

MRS. O. F. DAHLSTROM.

UPSIDE-DOWN CAKE

✓ In an aluminum pan about nine by twelve inches, melt one-quarter pound butter and one cup brown sugar. Spread with one cup chopped walnut meats. Add one can crushed pineapple. Pour over this, sponge cake made of three eggs, one cup sugar, three-quarters cup flour, one teaspoon baking powder, vanilla. Bake one hour at 325°. Turn out upside down at once on flat plate. Serve with whipped cream. Makes twelve portions.

HELEN M. BROWN.

GRAHAM CRACKER PUDDING

✓ Cream scant one-half cup butter. Add one cup sugar, two eggs, one cup milk, twenty-four graham crackers ground fine, two teaspoons baking powder, one teaspoon vanilla, one-half cup nut meats ground fine. Bake in layers in moderate oven twenty-five minutes. Filling—Thicken one small can crushed pineapple with cornstarch. Add one-half cup sugar. Serve with whipped cream.

HELEN M. HARE.

CREAM PUFFS

While one cup hot water and one-half cup butter are boiling, stir in one cup sifted flour. Remove from heat. Mix thoroughly. Cool. Stir in separately four unbeaten eggs. Mix well. Drop on greased pan. Bake in moderate oven thirty minutes.

MRS. S. HEIDENRICH.

CHOCOLATE ROLL

See Supplement p 379
OK To five beaten egg yolks add gradually one cup sugar, three tablespoons cocoa, five egg whites stiffly beaten with a little salt. Pour into shallow pan lined with greased paper. Bake twenty minutes in moderate oven (avoid baking hard). Turn out on bread board. Remove paper. Spread with one bottle whipped cream. Roll like jelly roll. Slice. Serve with following sauce.

OK Boil one cup sugar, two tablespoons cocoa, one tablespoon flour, piece butter, one cup water until quite thick.

See Supt p 389
MRS. A. P. HEINZE.

✓ CHOCOLATE CREAM ROLL

Beat three egg yolks for ten minutes. Add one-half cup powdered sugar and one large tablespoon cocoa. Fold in three stiffly beaten egg whites. Bake fifteen minutes in shallow buttered pan lined with wax paper. Turn out onto damp towel, when cool spread with sweetened whipped cream. Roll up. Slice.

DOROTHY M. MIDDLETON.

✓ GRAHAM CRACKER SURPRISE

Crush or grind one small box (thirty) graham crackers. Add one-third pound melted butter, one-half cup sugar. Line a pie tin with this mixture, sprinkle with cinnamon. Fill with one No. 2 can apple sauce, or three cups freshly made. Bake in slow oven until edge is brown, about one and one-half hours. Serve cold with whipped cream.

MRS. JOHN J. BICKEL, JR.

BLITZ TORTE

Cream one-half cup butter (or Crisco), add one-half cup sugar, five tablespoons milk, four egg yolks, one cup flour, one teaspoon baking powder. Put in greased pan. Put the following mixture on top. Beat four egg whites stiff, add one-half cup sugar, one teaspoon vanilla. Sprinkle cut walnuts over top. Bake. Serve with following sauce: Scald one cup rich milk or cream. Pour over one egg, three tablespoons sugar, one tablespoon cornstarch combined, and cook in double boiler until thick. Cool. Add one teaspoon vanilla.

MRS. C. E. SNYDER.

BLITZ TORTE

Cream one-half cup butter, one-half cup sugar together. Add three egg yolks, six tablespoons milk, one cup flour, one teaspoon baking powder, one teaspoon vanilla. Pour into two greased removable bottom cake tins. Beat four egg whites stiff. Add one cup sugar, one-third teaspoon baking powder. Spread on top of first mixture. Sprinkle with chopped unblanched almonds. Bake in moderate oven. Put together with custard made of one cup milk, two tablespoons sugar, one egg yolk, one tablespoon cornstarch, one tablespoon butter, one-half teaspoon vanilla.

MRS. FRED. VIOL.

DATE TORTE

Beat six egg yolks, one cup sugar fifteen minutes. Add one cup graham cracker crumbs, one teaspoon baking powder, one-half cup chopped walnut meats. Add six egg whites beaten stiff. Bake in two layers in slow oven one hour. Put together with one pound dates cut up and cooked tender in a little water. Serve with whipped cream.

MILDRED L. LUCIUS.

DATE NUT TORTE

Cut one package marshmallows, one package Dromedary dates, one cup nuts, in small pieces. Add one box graham crackers rolled fine, three-quarters cup milk, one teaspoon vanilla. Blend well, form in roll and roll in cracker crumbs lightly. Place in greased pan and set to cool several hours. Slice. Serve with whipped cream.

MRS. E. H. McNEILL.

GRAHAM CRACKER TORTE

Melt a little butter in bottom of cake pan. Sprinkle layer brown sugar. Sprinkle layer chopped walnuts, pecans, or blanched almonds. Mix the following ingredients and spread one top. One-half cup butter, one cup sugar, three-quarters cup milk, three eggs (separated), one teaspoon vanilla, one cup cocoanut, two teaspoons baking powder, twenty-four finely ground graham crackers. Bake until glazed. Turn upside down. Serve with whipped cream.

MRS. M. EARLE.

HOLLAND RUSK TORTE

Roll one package Holland Rusk fine. Save out one-half cup. To rest add one-half cup sugar, one teaspoon cinnamon, one-half cup melted butter. Blend thoroughly. Spread in greased ten inch square pan. Cook two cups milk, one-half cup sugar, salt, three egg yolks beaten, two tablespoons corn-starch until thick. Pour this custard over the crumbs. Beat three egg whites stiff. Add one-quarter cup sugar, little vanilla. Spread over custard. Sprinkle the one-half cup crumbs over top. Bake in moderate oven thirty minutes. Serves eight to ten.

MRS. HARRY BAKER.

SCHAUM TORTE

Beat six egg whites ten minutes. Add two cups granulated sugar. Beat twenty minutes. Add one tablespoon vinegar, one teaspoon vanilla. Beat ten minutes. Bake in untubed torte pan very slowly one to one and one-half hours. Cool. Serve in wedges with fresh strawberries, or canned peach half on each, topped with whipped cream.

MRS. H. W. SEVERANCE.

WHOLE WHEAT DATE NUT TORTE

Beat four egg yolks, one cup sugar. Add one pound dates and one cup nuts, cut small; one cup whole wheat bread crumbs; one teaspoon baking powder; four egg whites beaten stiff. Bake twenty minutes. Break in small pieces. Serve with whipped cream.

EDNA F. TOMPKINS.

A TESTED DESSERT

Mix one-half pound stale bread crumbs, one-half pound chopped apples or plums, two ounces syrup, three ounces chopped suet. Pack in well greased bowl. Cover with greased paper. Steam two hours.

MRS. JAMES CLASPER.

STEAMED PUDDING

Beat one egg light. Add one-half cup molasses, one-half cup boiling water, one teaspoon soda, two tablespoons melted butter, one and one-half cups flour. Steam one hour. Serve with the following sauce: Two egg yolks beaten, one-half cup powdered sugar, one-half pint cream whipped, lemon extract.

MRS. THORNTON M. PRATT.

STEAMED CARROT PUDDING

Mix one and one-half cups flour, one cup sugar, one teaspoon soda sifted in one and one-half cups flour, one teaspoon cinnamon, one teaspoon ginger, one teaspoon nutmeg, two cups seedless raisins. Add one cup grated raw carrots, one cup grated raw potato, butter size of a lemon melted. Pour into greased pudding mold. Cover tightly.

Boil three hours in kettle one-half filled with boiling water. Dry in oven a few minutes before serving. Serve with any pudding sauce.

HELEN A. HAYDEN.

STEAMED CHERRY PUDDING

Mix one and one-half cups flour, one cup sugar, pinch salt, one teaspoon baking powder, one beaten egg, one cup milk, as many cherries as desired. Pour into well greased tightly covered cans. Steam one-half hour in kettle one-half full boiling water. Dry a few minutes in hot oven before serving if desired. Serve with cream.

JULIA MAE ALLAN.

STEAMED CHOCOLATE PUDDING

To one beaten egg, add one-half cup sugar; two squares melted chocolate (or four tablespoons cocoa); two-thirds cup milk; one teaspoon vanilla; one teaspoon baking powder, one-half teaspoon salt sifted with one cup flour. Steam one hour. Serve with whipped cream, or any pudding sauce.

MRS. T. J. FRANZEN.

CHRISTMAS PUDDING

Mix three-quarters pound finely chopped beef suet; one pound currants; one pound seeded raisins; one pound light brown sugar; one pound flour sifted with one teaspoon cinnamon, one teaspoon nutmeg, one-half teaspoon allspice, three teaspoons salt; three-quarters pound stale bread crumbs; one-half pound mixed candied peel, chopped; ten ounces chopped blanched almonds; eight beaten eggs with one-half cup milk (or brandy). Pack in well buttered mold. Allow to blend twelve hours. Steam eight hours. May be divided into smaller puddings and steamed in proportion. May be kept one year, and reheated. Serve with pudding sauce.

MRS. WM. McCUMBER.

PUDDING SAUCE

Boil one cup sugar and one-third cup water until it spins a fine thread. Pour into one egg white stiffly beaten. Set dish in cold water. Beat occasionally until cold. Fold in one cup cream whipped, one teaspoon vanilla.

MRS. H. N. TOLLES.

STEAMED DATE AND FIG PUDDING

Put through food chopper one-half cup suet, one and one-half cups figs, one cup dates. Add one and one-half cups flour, one-half teaspoon baking soda, one teaspoon salt, one-half teaspoon cinnamon, one-quarter teaspoon cloves, one-half cup milk, one-half cup maple syrup. Steam three hours.

MRS. JAMES CLASPER.

STEAMED FIG PUDDING

Grind one-half pound figs, one cup crackers fine. Add one cup sugar, two eggs beaten, pinch salt, one cup dates and walnuts cut fine. Mix well. Steam one hour. Serve with hard sauce.

MRS. THORNTON M. PRATT.

APPLE TARTS

Make a syrup by boiling eight minutes, one and one-half cups sugar, one and one-half cups water. Cook eight pared and cored apples in syrup until soft. Drain. When cool fill cavities with jelly, marmalade, or any fruit. Top with whipped cream or stiffly beaten egg white.

MRS. OUDHOFF.

APRICOT TAPIOCA

Soak three-quarters pound washed dried apricots in three cups water for one hour. Cook until tender. Drain. Add water to juice to make two cups. Cook two tablespoons minute tapioca, one-eighth teaspoon salt, in this liquid fifteen minutes in double boiler, stirring frequently. Add one-half cup sugar. Cool. Force apricots through sieve. Fold into tapioca mixture. Chill. Serve with whipped cream. Serves six.

MRS. H. E. DIXON.

BUTTER-SCOTCH PUDDING

Boil one cup light brown sugar, two cups water until clear. Add two tablespoons cornstarch, mixed with little cold water. Cook until thick. Add one teaspoon vanilla, two tablespoons butter, dates and nuts to taste. Serve whipped cream on top. Add more cornstarch if thicker consistency is desired.

MRS. H. C. BOARDMAN.

CARAMEL PUDDING

✓ Melt one cup brown sugar and small piece of butter in a frying pan, and keep hot. Add to one pint milk, three tablespoons cornstarch, one beaten egg, heated in a double boiler. Cook slowly until thick. Put in molds with nuts on top. Serve hot or cold with cream.

MRS. HAROLD TOMLINSON.

CARAMEL BREAD PUDDING

Add one-half cup sugar caramelized to four cups scalded milk. When dissolved, add two cups stale bread crumbs. Allow to soak thirty minutes. Add two slightly beaten eggs, two-thirds cup sugar, one-half teaspoon salt, one teaspoon vanilla. Bake one hour in buttered pudding dish. Serve with whipped cream, or marshmallow crème sauce.

ETHEL H. SIMONSON.

COCOA RICE MERINGUE

✓ Boil three tablespoons rice in salted water until tender. Drain. Add to one pint scalded milk. Stir in three tablespoons cocoa, one-half cup sugar, one-half teaspoon salt, two egg yolks well beaten. Bake slowly one-half hour in buttered baking dish. Cover with meringue of two egg whites and five tablespoons granulated sugar, flavored with vanilla. Bake a delicate brown in slow oven. Serve hot or cold with plain or whipped cream.

MRS. F. K. BRANOM.

GRANDMOTHER LAWRENCE'S FRUIT COBBLER

Use either one pint blackberries, one pint red raspberries, one pint currants or peaches. Place fruit in baking dish. Mix two heaping tablespoons flour and one cup sugar. Add to fruit. Add one-half cup water. Place dish in warm place while preparing following crust: One heaping tablespoon sugar, one heaping tablespoon Crisco, one-half tablespoon butter, one-half teaspoon salt, one cup flour, one heaping teaspoon baking powder. Mix with enough milk to roll out. Place over fruit. Bake one-half hour, or until done.

MRS. R. H. LAWRENCE.

LEMON PUDDING

Mix one cup sugar, three tablespoons flour. Add two egg yolks beaten, one cup milk, juice and grated rind of one lemon, two egg whites beaten stiff. Bake in pan in water about twenty-five minutes. Serve with whipped cream.

MRS. D. A. HILL.

NEAPOLITAN BASKETS

Remove centers of individual sponge cakes. Fill with following cream sauce. To three-quarters cup thick cream, beaten until stiff, add one-third cup powdered sugar, one-half teaspoon vanilla. Flavor half the sauce with chocolate, by melting chocolate, diluting with hot water, cool, and adding cream sauce slowly to chocolate. Garnish with candied cherries and nuts. Insert strips of orange or grape fruit peel to represent handles.

MRS. OUDHOFF.

PEACH BATTER PUDDING

Place two cups sliced and sweetened fresh peaches, or drained canned peaches in well buttered baking dish. Sift together one heaping cup flour, two teaspoons baking powder, one-half teaspoon salt, two-thirds cup sugar. Add one cup milk with one well beaten egg. Add three tablespoons melted butter. Beat well. Pour over peaches. Bake in hot oven one-half hour or until done.

MRS. WM. McCUMBER.

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Fish Dishes

*"Little fishes in the brook,
Daddy catch them with a hook
Mammy fry them in a pan——."*

CRAB MEAT AND TUNA AU GRATIN

Melt two tablespoons butter. Add three tablespoons flour, one teaspoon salt, one-half teaspoon pepper. Stir in gradually one and one-half cups milk. Cook until smooth and thick, stirring constantly. Cover the bottom of buttered baking dish with a layer of this sauce. Alternate this with layers of crab-meat from one large can, or shrimp from two cans, and tuna from one small can. Cover top with one-quarter cup Parmesan cheese. Dot with two tablespoons butter. Bake at 500° F. twelve minutes, or until cheese has browned nicely.

MRS. PAUL E. BROWN.

FISH AND SPAGHETTI

Spaghetti cooked with cheese, and any left over white fish may be combined. Season with green pepper, salt, plenty of butter, enough milk to moisten. Bake in ramekins. Makes tasty Sunday night supper hot dish. ALICE B. SWETT.

NOODLES, TUNA FISH AND CHEESE

Cook one package of noodles in boiling water fifteen to twenty minutes. Drain. To three and one-half cups medium white sauce add one package McLaren's Nippy cheese. Stir

until melted. Alternate noodles, one can tuna fish flaked, and white sauce in baking dish. Cover with buttered crumbs. Bake in moderate oven forty minutes.

MRS. A. P. HEINZE.

RICE MOLD WITH SALMON AND OLIVE SAUCE

Cook one cup rice. Drain. Add one and one-half cups milk, three well beaten eggs, salt and pepper to taste. Place in buttered molds. Bake at 350°, thirty-five minutes, or until firm. To two cups cream sauce add one and one-half cups flaked canned salmon, one-half cup chopped stuffed olives, one-half teaspoon Worcestershire sauce, celery salt and pepper to taste. Pour over rice molds. Serve hot. Serves eight.

MRS. S. HEIDENRICH.

SALMON LOAF

Mix one can salmon, drained, one cup bread crumbs, two eggs, one-half cup tomatoes, salt and pepper. Bake in buttered pan in pan of hot water one hour. Serve with sauce made by cooking one tablespoon butter, one tablespoon flour, one cup milk, salmon liquid.

HELEN M. HARE.

SALMON TURBOT

Mix one cup flour and one cup milk. Add one cup boiling milk. Beat thoroughly. Add two well beaten eggs, one teaspoon salt, pepper. Cook. Flake one can red salmon. Cover bottom of greased baking dish with a layer of salmon, then above mixture, etc., until all is used. Cover with bread crumbs. Bake in moderate oven forty-five minutes.

EDITH VAN VALKENBURGH.

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Jams and Jellies

"A perpetual feast of nectar'd sweets."

NUT CONSERVE

Dissolve two pounds sugar in one pint grape juice. Add four oranges thinly sliced, grated rind and juice of one lemon, one and one-third pounds raisins, two-thirds pound English walnuts, one-quarter pound filberts. Simmer for one hour, or until thick as marmalade. MRS. FANNIE MORTON.

PEAR CONSERVE

Chop five pounds peeled and cored pears, one quart cranberries, two oranges. Add five pounds sugar. Allow to stand twenty-four hours. Cook slowly until of consistency of marmalade. AGNES V. FULLER, M. D.

APRICOT JAM

Soak one pound washed, dried apricots in four cups water two days. Add one cup canned pineapple juice. Cook gently one hour. Add eight cups sugar, one cup diced pineapple. Simmer one-half hour, or until it jells. Seal in sterilized jars. MONAH C. BATES.

A. C. Q. JELLY

Core two quarts of quinces. Put through food chopper. Cut up one-half peck apples. Put in kettle, add one quart cranberries, cover with water, cook until soft, mashing and

stirring often. Drain through jelly bag. Measure. Allow a scant pint sugar to each pint juice. Boil juice fifteen minutes. Add heated sugar. Boil five minutes, or until it jells. Pour into sterilized glasses.

MRS. H. W. SEVERANCE.

CRANBERRY JELLY

Cook one quart cranberries and one cup water until soft. Put through sifter. Allow to come to boiling point. Add two cups sugar, stirring until sugar is completely dissolved. Do not boil. Pour into hot glasses. If covered with paraffin will keep for a year.

MILDRED A. GOULD.

RUBY JELLY

Put five large quinces through the food chopper retaining half the cores. Add two quarts cranberries, three quarts water. Cook until soft, stirring often. Drain through jelly bag. Measure. Heat an equal amount of sugar. Boil juice fifteen minutes. Add sugar. Boil five minutes, or until it jells. Pour in sterilized glasses.

MRS. H. W. SEVERANCE.

CRANBERRY SAUCE

Cook one quart cranberries with one pint cold water until boiling point is reached. Add three cups sugar. Boil seven minutes, or more, if thick sauce is desired.

MRS. H. N. TOLLES.

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Luncheon Dishes

*"The good things in life are not to be had singly,
but come to us in a mixture."*

CHICKEN SPAGHETTI

Cook a medium sized chicken until tender. Remove meat from bones. In the stock cook one package of spaghetti. Brown one pepper and one clove of garlic or onion. Combine. Add can mushrooms, one can strained tomato juice, salt and chilli powder to taste. Steam for two hours.

MRS. KENNETH BEBB, Wichita Falls, Texas.

COLD WEATHER DISH

Grind together two veal chops, one-half pound fresh pork, one pound round steak. Season. Fry for a few minutes. Put in a buttered baking dish. Add one can of golden bantam corn. Cover with mashed potatoes. Bake one-quarter hour.

MILDRED L. LUCIUS.

JAMBOLAY

Cut cooked veal or pork into casserole. Add one package of cooked fine noodles, one can corn, lump butter, one-quarter pound finely cut American cheese, green pepper, seasoning, milk to half fill casserole. Bake one hour.

ETHEL C. McCULLOCH.

JOHN MA ZETA

Fry together one and one-half pounds lean ground pork, six large cut onions. Add one box cooked noodles, one can tomato soup, one cup water, salt, pepper, little sugar, grated cheese to taste, mushrooms. Put in baking dish. Sprinkle grated cheese on top.

SUE M. DEGON.

ITALIAN BAKED MACARONI

Cook one-half cup broken macaroni in boiling salted water until soft. Drain. Rinse in cold water. Cube, and brown one-half pound bacon. Brown five medium yellow onions in bacon fat. Mix macaroni, bacon, onions, one-half chopped green pepper, salt and pepper to taste. Place in buttered baking dish. Cover with one pint tomatoes. Bake uncovered in moderate oven 325°, one and one-half hours.

MRS. T. O. MENEES.

Mushrooms + Eggs

LUNCHEON DISH

✓ Wash one box mushrooms but do not peel. Bake one-half hour in oven with three tablespoons butter, salt and pepper. Make a cream sauce of one quart milk, three tablespoons flour, two tablespoons butter. Add one dozen hard boiled eggs. Put mushrooms on toast then cover with the creamed eggs.

MILDRED L. LUCIUS.

LUNCHEON DISH FOR FIFTEEN

↓
Cook two pounds veal without bone, with as little water as possible until tender. Dice. Add one package cooked broad noodles, one can sweet corn, one can pimentos, one can mushrooms, seasonings. In one-quarter pound butter stir one heaping tablespoon flour, add two cups milk. Cook until thick. Remove from heat. Add one-half pound yellow American cheese. Stir until dissolved. Season. Combine with meat mixture. Bake for thirty minutes with buttered cracker crumbs on top.

MRS. E. H. DAVISSON.

MACARONI LOAF

Boil one package macaroni until tender. Add one can of pimentos, one chopped onion, butter, salt, one cup milk, one cup cheese, one cup cracker crumbs, three eggs slightly beaten. Bake in buttered mold until firm. Serve with brown sauce and mushrooms.

MRS. CHARLES PRICE.

MACARONI MOUSSE

Cook one cup macaroni in boiling water. Pour one and one-half cups scalded milk over one cup soft bread crumbs. Add one-quarter cup melted butter, one chopped pimento, one tablespoon parsley, one tablespoon chopped onion, one and one-half cups grated cheese, three-eighths teaspoon salt, one-eighth teaspoon pepper, the macaroni, three beaten eggs. Bake in slow oven fifty minutes.

MRS. EDITH R. PEARCE.

PECAN NUT LOAF

Mix one cup hot ~~boiled~~ rice, one cup chopped pecans, one cup cracker crumbs, one beaten egg, one cup milk, one and one-half teaspoons salt, one-quarter teaspoon pepper, one tablespoon melted butter. Cover. Bake in moderate oven one hour.

MRS. OUDHOFF.

RICE AND OLIVES

Combine one cup cooked rice, one-half cup small peas, one-half cup sliced stuffed olives, seasonings, thin white sauce. Cover with bread crumbs. Heat in oven.

ALICE HOWE.

ROYAL SCALLOP

Have 4 eggs
Make white sauce of three tablespoons flour, few grains pepper, three tablespoons butter. Add four to five finely chopped hard boiled egg whites. Pour into buttered baking dish. Add one pound ground boiled ham, mashed egg yolks. Cover top with a few bread crumbs. Moisten with little milk. Bake. May be made in advance and reheated thoroughly. Serves six.

BEULAH G. LEE.

✓ SCRAMBLED EGGS A LA CAVOUR

Sauté in butter about three tablespoons thinly sliced fresh mushrooms, add three-quarters cup medium diced fresh tomatoes. Heat thoroughly. Drain off tomato juice. Add three beaten eggs. Fold over slowly as in scrambling. Season with salt, pepper, chives to taste. Serve on hot buttered toast.

IRENE JOHNSON.

SPAGHETTI, SOUTHERN STYLE

Boil one package spaghetti until tender. Cut up eight slices bacon in small pieces and fry. Add two onions and fry. Add one pound ground round steak, one green pepper, two cans tomato soup. Simmer a few minutes. Alternate layers of spaghetti and mixture, having spaghetti on top. Cover with one-quarter pound of grated cheese. Bake an hour. Serves eight.

MILDRED L. LUCIUS.

SPANISH RICE

Mix one pound ground beef, two cups boiled rice, one tablespoon green pepper, one tablespoon onion, one tablespoon celery, two cups canned tomatoes, salt and pepper to taste. Bake in well greased casserole forty minutes in medium oven.

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Dressing and Dumplings

POTATO DRESSING

Mix two hot mashed potatoes, one and one-quarter cups soft bread crumbs, one-third cup butter melted, one egg, one teaspoon sage, one and one-half teaspoons salt and pepper, one finely chopped onion.

MRS. H. E. BUNN.

SHOESTRING DUMPLINGS

Beat two eggs until thick and lemon colored, using flat egg beater and shallow aluminum pan. Add one-half teaspoon salt, one cup cold water. Beat until smooth. Add gradually, enough flour to make batter rubbery but not too stiff. Tilting pan so that a small portion of batter projects over edge, slice into at least three quarts boiling water. To prevent batter from sticking to knife, dip knife into water between cuttings. When dumplings come to top they are cooked. Alternate cutting and skimming continuously. Dumplings are delicious cut into chicken fricassee, or scrambled with eggs, or as a substitute for potatoes.

MRS. A. P. HEINZE.

NEVER FAIL DUMPLINGS

Break one egg into measuring cup. Fill cup with milk. Sift two cups flour, two rounded teaspoons baking powder, one teaspoon salt. Combine. Drop from spoon. Boil twenty minutes, covered.

MRS. O. E. VROOMAN.

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Meat

*"In buying meat, allow no knavery
In cooking it, bespeak it savory.
In carving it, don't hack or claw, sir,
In eating it, think tenderly of Chaucer."*

ARABIAN PORK CHOPS

Fry six large pork chops until brown on both sides. Add one medium can of tomatoes, enough water to cover. Lay a slice of onion and one tablespoon rice on each chop. Sprinkle with salt, pepper, and paprika. Bake in hot oven one hour. Serve six.

MRS. H. E. DIXON.

BEEF A LA MODE

Put four pounds beef (round) in casserole with one-half teaspoon thyme, one-half teaspoon sage, three bay leaves, six whole cloves or pinch of ground cloves, one-half teaspoon allspice, one-half teaspoon black pepper, pinch red pepper, one tablespoon salt, one medium turnip peeled and cut small, two carrots scraped and diced, two onions cut fine, one-half pint boiling water. Cook slowly three hours. Add six medium sized potatoes cut in pieces or whole and cook one hour longer.

MRS. BURTON BRYANT.

BEEF LOAF

Mix one pound round steak and one-half pound fat pork ground, one cup cracker crumbs, one and one-half cups milk,

two eggs, one small onion ground, juice of one lemon, salt and pepper. Shape in loaf. Bake about one and one-half hours in hot oven.

MRS. EARL.

BONELESS BIRDS

Cut veal steak in, narrow strips. Place each on a strip of bacon. Season. Roll and fasten with toothpicks. Brown in skillet with drippings. Cover with hot water. Simmer one hour. Place birds on toast on a platter. Thicken gravy. Add a little milk. Pour over birds. The liquid should simmer down to just enough for gravy. MARY SHANER WOOD.

CABBAGE DUMPLINGS

Cook in double boiler until soft and thick, one-half cup rice, one cup milk, one cup water, one teaspoon sugar, one teaspoon salt. Grind together one-third pound beef, two-thirds pounds fresh pork. Season with salt and pepper. Combine thoroughly. Cut out hard center of one head cabbage. Parboil five minutes in boiling water. Drain, separate largest leaves. Fill each leaf with one large tablespoon above mixture, folding together and fastening with toothpicks. Place in double roaster. Bake in slow oven two and one-half hours. Add water if necessary.

MRS. A. NELSON.

CHOP SUEY WITH RICE

Cook one and one-half pounds diced lean beef, pork, veal, (or any combination of three kinds) in two to three tablespoons hot lard, closely covered fifteen to twenty minutes. Add four cups diced celery. Cook, closely covered, until celery is nearly tender. Drain and rinse in cold water, one can Sub-Kum sprouts. Slice water chestnuts and bamboo sprouts. Add. Add one large can, or one box fresh mushrooms sautéd in butter; two to three tablespoons Bead molasses. Cook closely covered fifteen to twenty minutes. Add two to three tablespoons chop suey sauce. Thicken to desired consistency with flour mixed to smooth paste with cold water.

Wash excess starch from two cups uncoated rice. Cook at least one hour in closely covered kettle over very low flame, with cold water to depth of about two inches above level of rice. Do not stir.

MRS. H. C. BOARDMAN.

HAM LOAF

Grind two pounds uncooked lean pork and one and three-quarters uncooked smoked ham. Add one cup milk, one egg, one-half teaspoon salt, one cup cracker crumbs, two tablespoons onion chopped, one green pepper or one pimento. Shape in loaf. Cover with cracker crumbs. Bake two hours in 375° oven.

MRS. JOHN J. BICKEL, JR.

HAM LOAF

Mix two pounds pork, one pound ham ground, one cup milk, two tablespoons ketchup, two cups crumbs, pepper, two eggs. Form in loaf. Bake in hot oven until brown. Then turn heat real low.

MRS. LAUERMAN.

HAM LOAF

Mix two pounds ground pork, one pound ham, one-half can tomato soup, one egg, one-half cup milk, one-half cup cracker crumbs. Form into loaf. Bake one hour. Pour one-half can heated tomato soup over top.

MRS. GEORGE LAWRENCE.

BAKED HAM WITH SWEET POTATOES

Peel six sweet potatoes. Cut in slices one inch thick. Par-boil five minutes. Trim rind from slice of ham two and one-half inches thick. Stick eight cloves in fat. Place in baking dish. Surround with sweet potatoes. Pour one cup maple syrup over all. Bake at 450° for one hour. Serves six.

MRS. H. O. DAY, Washington, D. C.



LAMB SOUFFLE

Melt two tablespoons butter. Add one heaping tablespoon flour, two-thirds cup milk, seasonings to taste, two beaten egg yolks, one cup cold lamb finely ground. Boil one minute. Allow to cool. Add two egg whites stiffly beaten. Bake twenty minutes. Serve immediately.

MRS. GEORGE LAWRENCE.

MEAT BALLS WITH RICE AND TOMATO

Mix one pound hamburger, one-eighth teaspoon salt, pepper, little water, three-quarter cup uncooked rice. Form in round balls. Brown in drippings with one chopped onion. Add one large can tomatoes. Cover. Cook slowly, or bake in slow oven about two hours, basting frequently.

MADAM PEARCE.

SPANISH BEEF STEW

Cut two pounds shoulder beef into one and one-half inch pieces. Dredge with flour. Sear in two tablespoons drippings. Add one teaspoon salt, one-quarter teaspoon pepper, two large chopped onions, three tablespoons tomato, one small can chopped pimentos. Cover with boiling water. Cover. Simmer two hours. Thicken with two tablespoons flour. Serves eight.

MRS. T. O. MENEES.

SWISS STEAK

One and one-half pounds round steak cut thick. Pound in as much as possible of one-half cup flour. Brown steak on both sides in two tablespoons butter, browning balance of flour with it. Add one or one and one-quarter cups tomatoes, two cups boiling water, salt, pepper, paprika. Cover. Bake in moderate oven one and one-half hours.

MRS. JULES ESCHAMAN.

SURPRISE MEAT BALLS

Mix one and one-half pounds chopped beef, one teaspoon salt, one-quarter teaspoon pepper, one-quarter teaspoon paprika, one chopped onion. Shape in cakes. Wilt large cabbage leaves in boiling water. Drain. Wrap each cake in a leaf and fasten with toothpick. Brown in drippings in skillet. Mean-time chop remainder of cabbage head, one onion, one pepper, one carrot and cook with one can tomatoes strained, one cup water, for one-half hour. Pour over meat balls and simmer. Take up meat balls, thicken gravy with one tablespoon butter, and one tablespoon flour. Chopped celery and parsley may be added.

MRS F. K. BRANOM.

VEGETABLE MEAT LOAF

One pound ground beef; one pound ground pork; one pint canned tomatoes; three stalks celery, diced; one chopped onion; one cup cracker crumbs; two eggs; one cup milk; butter size of walnut, melted. Makes a moist loaf.

MARY BELLE MCCORNACH.

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Pickles and Relishes

“Peter Piper picked a peck of pickled peppers.”

BREAD AND BUTTER PICKLES

Thinly slice twenty-five small, or No. 3 size, cucumbers and six silver onions. Soak in salt water three hours. Drain. Add three cups vinegar, four cups sugar, two teaspoons cinnamon, one teaspoon celery seed, one teaspoon white mustard seed, one teaspoon salt. Allow to come to a boil, stirring often. Seal in jars.

HELEN M. HARE.

CHERRY PICKLES

Cover large pitted black Michigan cherries with vinegar. Allow to stand twenty-four hours. Drain. Add same quantity of sugar as fruit. Stir well. Stir several times daily until sugar is dissolved. Seal in Mason jars.

AGNES V. FULLER, M. D.

FRENCH PICKLES

To four quarts sliced pickles, add six sliced onions, one-quarter cup salt. Allow to stand over night. Drain. Allow one quart vinegar, three cups sugar to boil. Add pickle mixture. Boil five minutes. Add one-half teaspoon mustard, four teaspoons flour, one-half teaspoon turmeric, one and one-half teaspoons celery seed. Boil five minutes.

AGNES V. FULLER, M. D.

SWEET APPLE PICKLES

Dissolve three pounds brown sugar in one quart vinegar. Boil to consistency of thin syrup. Steam until tender one peck pared and quartered sweet apples. Add to syrup. Allow to boil. Add stick cinnamon. Seal, or place in covered crock.

FANNIE L. THOMPSON.

✓ SWEET WATERMELON PICKLES

Cut and peel one watermelon. Boil rind in one quart vinegar and three quarts water for three hours. Drain. Boil in one quart vinegar and three quarts sugar two hours. Add five cents worth each stick cinnamon and whole cloves.

MRS. JOHN J. BICKEL, JR.

SWEET PICKLED WAX BEANS

Boil fresh yellow wax beans in salt water until nearly done. Drain. Cool. Boil white vinegar with sugar to taste, add stick cinnamon. Let cool. Pour over beans. Put into stone crock.

MRS. JOHN DERUDDER.

TOMATO CATSUP

Mix one gallon ripe tomatoes, six red peppers, two quarts cider vinegar, three pounds brown sugar, four tablespoons salt, two ounces black pepper. Cook until thick. Strain through sieve. Allow to boil again.

FANNIE L. THOMPSON.

CHILI SAUCE

Dice one package peeled tomatoes. Remove seeds and chop eight green peppers, eight red peppers. Combine. Add four cups vinegar, one-half cup salt. Cook until of desired consistency. Add two cups chopped celery, two cups sugar. Boil about five minutes. Put into fruit jars, or seal in jelly glasses.

MRS. T. O. MENEES.

CHILI SAUCE

Put through food chopper six pears, six peaches, six onions, two red peppers. Add thirty chopped tomatoes, three cups sugar, two tablespoons salt, two teaspoons cinnamon,

two teaspoons mace, two teaspoons cloves (put spice in bag) one pint vinegar. Cook gently two hours. Seal with paraffin.

MRS. W. K. SYMONS.

CHUTNEY SAUCE

Grind ten pounds ripe tomatoes, one pound apples, one pound raisins, one-half pound onions, three red peppers. Add two tablespoons ginger, three pints vinegar, one-half pound salt, two pounds brown sugar. Simmer five hours.

MRS. SHANER.

PEPPER HASH

Remove seeds and chop, twelve red peppers, twelve green peppers, twelve white onions. (Should be equal parts.) Cover with boiling vinegar. Allow to stand five minutes. Drain. Put into cloth spice bag, three bay leaves, two sticks cinnamon, one tablespoon whole cloves, one tablespoon whole allspice. To one quart white vinegar add two cups sugar, one tablespoon salt, and spice bag. Allow to boil. Add peppers and onion. Boil five minutes, watching closely. Place in stone jar. Place spice bag on top. Cover with cloth. Keep in cool place.

MRS. T. O. MENEES.

BEET RELISH

Grind one quart cabbage, one quart boiled beets. Add two cups sugar, one tablespoon salt, one teaspoon red pepper, one tea cup grated horse radish. Mix well. Cover with cold vinegar. Can in air tight glass jars.

MRS. W. H. HENDREN, Tulsa, Okla.

PEPPER RELISH

Remove seeds and grind, six sweet red peppers, six green peppers, six peeled onions. Cover with boiling water. Allow to stand five minutes. Drain. Add one cup sugar, two tablespoons salt, one-half cup vinegar. Bring to boil. Allow to simmer twenty minutes. Can in air tight jars.

MRS. W. H. HENDREN, Tulsa, Okla.

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Pies

*"Crispy pies, toothsome pies, pies so very dainty,
That you will always want pies like these aplenty."*

HOT WATER PIE CRUST

Melt one-half cup lard in four tablespoons boiling water. Sift one and one-half cups pastry flour, one-third teaspoon baking powder, one teaspoon salt together. Add to liquid. Stir thoroughly. Chill. Roll out. MARIAN B. JACKSON.

BANANA CREAM PIE

Mix three tablespoons sugar, pinch salt, two heaping tablespoons flour. Add to three beaten egg yolks. Slowly add one pint scalded milk. Cook until thick. When cool add one teaspoon vanilla. Pour into baked crust. When ready to serve slice two bananas on top. Cover with meringue made with three egg whites. Bake in quick oven until light brown.

MRS. JULES ESCHAMAN.

CHESS PIE

Cook one cup sugar, one tablespoon flour, one teaspoon cinnamon, one teaspoon allspice, one cup hot water, butter size of walnut, three egg yolks, in double boiler until thick. Pour into baked pie crust. Spread with meringue of three egg whites beaten stiff, three tablespoons sugar, one teaspoon vanilla. Brown in oven. MRS. C. W. BRILSFORD.

"CHALLENGE" LEMON PIE

Cook in double boiler until thick, three egg yolks, beaten light; juice one lemon, and a little rind; three tablespoons hot water; one-half cup sugar; pinch salt. To three stiffly beaten egg whites add one-half cup sugar. Fold into cooked mixture. Cool. Place in previously baked shell.

MRS. H. O. DAY, Washington, D. C.

PUMPKIN PIE

Mix three cups pumpkin, three slightly beaten eggs, one-half teaspoon nutmeg, one teaspoon cinnamon, one tablespoon vanilla, one teaspoon salt, two and one-half cups sugar, two cups milk. Fill unbake pie shells.

MRS. W. M. McCUMBER.

PUMPKIN PIE

Mix one and one-half cups pumpkin, two-thirds cup brown sugar, one teaspoon cinnamon, one-half teaspoon ginger, one-half teaspoon salt, one and one-half cups milk, one-half cup cream, two eggs. Bake in shell one hour, 375°.

MRS. D. A. STEEL.

SOUR CREAM PIE

One-half cup raisins chopped fine, one scant cup sugar, one cup sour cream, one-half teaspoon cloves, one-half teaspoon cinnamon, yolks two eggs. Make meringue with two whites. Bake in one crust.

MRS. H. C. OLMSTEAD.

STRAWBERRY PIE

Bake pie crust. Add one cup powdered sugar to one box berries. Place in crust in slow oven. When berries are warm remove from oven. Cool slightly. Serve at once with sweetened and flavored whipped cream.

MRS. W. WILBUR HATFIELD.

RHUBARB PIE

Cover two heaping cups rhubarb with boiling water. Drain. Add one cup sugar, one heaping tablespoon flour, one egg. Mix well. Allow to blend while making crust.

MRS. O. E. VROOMAN.

SUNNY SILVER PIE

Soak one-half tablespoon gelatine in one-third cup water. Place three or four egg yolks; two to three tablespoons lemon juice, grated rind of one-half lemon, one-half cup sugar, few grains salt, in double boiler. Cook, beating constantly, until it becomes firm and creamy. Remove from fire, add gelatine. Beat egg whites stiff, fold in one-half cup sugar. Add to yolk mixture. Pour into baked crust. When ready to serve add one bottle whipped cream.

MRS. O. L. McMURRY.

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Salads

"To make a perfect salad, there should be a spendthrift for oil; a miser for vinegar; a wise man for salt, and a mad-cap to stir the ingredients up and mix them well together."

FRUIT SALAD DRESSING

Heat one can pineapple juice, one-quarter cup butter. Add two eggs, one-half cup sugar, one tablespoon corn starch. Cook until thick. When cool add one-half pint of whipped cream.

MRS. H. E. BUNN.

FRUIT SALAD DRESSING

Mix one cup whipping cream whipped; one teaspoon powdered sugar; two teaspoons each orange, lemon and pineapple juices; one teaspoon maraschino cherry juice; four to five finely chopped maraschino cherries. Serve at once.

MRS. P. R. JOHNSON, Daggett, Michigan.

FRUIT SALAD DRESSING

Cook in double boiler, until thick, one teaspoon flour, two egg yolks, grated rind one lemon, grated rind one orange, juice two lemons, juice two oranges. When ready to serve add one bottle whipping cream whipped.

MRS. CHAS. McCUMBER.

FRUIT SALAD DRESSING

Beat well two eggs, add one-half cup sugar, one teaspoon flour, one-quarter cup pineapple juice, one-quarter cup lemon

juice, pinch of salt. Cook in double boiler. When cold add one-half pint whipped cream. MRS. T. O. MENEES.

"EAGLE BRAND" MAYONNAISE

Beat two eggs. Add one can Borden's Eagle Brand condensed milk, one-half teaspoon mustard, one teaspoon salt. Beat well. Continue beating, adding one-half cup butter melted, three-quarters to one cup lemon juice (or lemon juice and vinegar) alternately. Keep in cool place.

MRS. ED. KURT.

CARROT SALAD

Mix one cup grated raw carrot with one tablespoon mayonnaise. Add salt and sugar to taste. Serve on shredded lettuce leaves.

NELLIE L. HOSIC, Plattsburg, N. Y.

CHEESE AND PINEAPPLE SALAD

Hydrate one package Knox gelatine in two tablespoons cold water. Add two tablespoons hot water; two packages cream cheese; one-half cup chopped American cheese; one cup grated pineapple with juice; one small bottle maraschino cherries, quartered and juice; one cup chopped nuts; one pint cream whipped. Pour into wet mold.

MARION HOOKER.

CRANBERRY SALAD

Cook one pint cranberries in one cup water until soft. Add one cup sugar. Cook five minutes. Add one tablespoon gelatine hydrated in one-half cup cold water five minutes. Stir until dissolved. Strain. When mixture begins to thicken, add three-quarters cup chopped nuts, three-quarters cup chopped celery. Turn into wet mold or molds. Chill.

MARION HOOKER.

EGG SALAD

Eight hard boiled eggs, sliced and quartered; one medium stalk celery, chopped; one small bottle stuffed olives, chopped. Mix with mayonnaise. Serve on lettuce. Serves six.

MRS. T. O. MENEES.

FRUIT SALAD

Mix one can pineapple, diced; one-quarter pound pecans; one box marshmallows; one pound white grapes, or large black cherries. Serves twelve.

Dressing: Cook until thick, juice one lemon, one-quarter cup cream, three egg yolks, one tablespoon sugar. When cool add one-half pint whipping cream, whipped.

GRACE MURRAY.



FROZEN FRUIT SALAD

Cut six large slices pineapple and three oranges in pieces. Pit one can of Royal Anne cherries. Combine with one Philadelphia cream cheese blended with one-half cup mayonnaise, one-half pint cream whipped. Freeze in refrigerator or pack in salt and ice. Serve on lettuce leaf.

MRS. H. W. SEVERANCE.

GINGER ALE SALAD

Pour one-half cup boiling water over one package of lemon gelatine. Stir until dissolved. When cool, add one and one-half cups ginger ale. When mixture begins to thicken, add one-quarter cup chopped nuts, one-quarter cup celery, one cup assorted canned fruit, one tablespoon chopped ginger. Pour into eight individual wet molds.

MRS. KENNETH BEBB, Wichita Falls, Texas.

GINGER ALE SALAD

Pour one pint heated ginger ale over one package lemon Jello. When cool, add drained thinly sliced orange and pineapple. Chill. Serve on lettuce with mayonnaise mixed with equal part whipped cream. Top with three candy cinnamon drops.

MRS. W. WILBUR HATFIELD.

GOLDEN GLOW SALAD

Dissolve one package lemon Jello in one cup boiling water. Add one cup pineapple juice, one tablespoon vinegar, one-half teaspoon salt. Chill. When partly congealed add one cup diced and drained pineapple, one cup grated raw carrots,

one-half cup finely chopped nut meats. Serve on lettuce. Top with dressing. Serves six.

MRS. P. R. JOHNSON, Daggett, Michigan.

ITALIAN SALAD

Mix one cup chopped celery; two cups cooked spaghetti; two cups cooked chicken, veal, or pork cut small; one-half cup stuffed olives. Add mayonnaise mixed with chilli sauce and one green pepper chopped. MRS. HARRY BAKER.

JEWEL SALAD

Boil together one-quarter cup water, one-quarter cup vinegar, two-thirds cup pineapple juice, one-quarter cup sugar until dissolved. Pour into one package lemon Jello. When almost set add one and one-half cups diced pineapple, one and one-half cups diced cucumber.

MRS. H. O. DAY, Washington, D. C.

MOLDED GRAPEFRUIT SALAD

Dissolve two tablespoons gelatine in one-half cup cold water. Add one-half cup boiling water or fruit juice, three tablespoons lemon juice, one cup sugar, three cups grapefruit or one can, one-half cup nut meats. When firm serve with mayonnaise. MARION HOOKER.

PEARS JELLIED IN GRENADINE

Drain and chill one can pears. Heat one cup grenadine; one-half cup pineapple juice; one-quarter cup each, lemon and orange juice to boiling point. Add one and one-half tablespoons gelatine hydrated in one-quarter cup cold water. Stir while cooling ten minutes. Pour over pears. Let set until firm. MARION HOOKER.

PICKLE AND PECAN SALAD

Soak one box Knox's Sparkling gelatine in one quart cold water fifteen minutes. Boil two cups sugar, one cup vinegar, two tablespoons whole cloves until it spins fine thread. Add to gelatine. Strain. Add one cup cold water. Pour into mold.

When partly set add thirty to thirty-six medium sweet pickles, thinly sliced; one and one-half cups pecans. Serve as relish with roast chicken, or as salad in lettuce cups with mayonnaise dressing.

MRS. H. C. BOARDMAN.

PINEAPPLE SALAD

On slices of drained pineapple, spread cottage cheese. Top with mayonnaise mixed with grated raw carrot. Serve on lettuce.

NELLIE L. HOSIC, Plattsburg, N. Y.

SALAD MOLDS

Dissolve one package lemon Jello in pint boiling water. Add two teaspoons vinegar. Pour enough Jello in molds to make thin layer. When slightly congealed, make flowers of egg yolk and red pimento. When firm, add remaining Jello mixed with diced cucumber, celery, green pepper. Serve with boiled dressing.

GRACE MURRAY.

SURPRISE SALAD

Soak one tablespoon Knox's gelatine in one-quarter cup cold water. To one-half can heated Campbell's tomato soup, add one cake Philadelphia cream cheese; three-quarters cup mixed finely diced celery, green pepper, onion; one-half cup mayonnaise. Add gelatine. Mold. Chill. Slice. Serves eight to ten.

MRS. EDYTHE O. PEARCE.

24 HOUR SALAD

Cook four egg yolks, one-quarter cup thin cream, two tablespoons sugar, juice of one lemon, in double boiler until like custard. Add one can pineapple and one-half can mushrooms, diced; one-half pint cream whipped. Let stand twenty-four hours.

MARION HOOKER.

VEGETABLE SALAD

Four tablespoons minced parsley, one bunch sliced radishes, one and one-half cups shredded cabbage, one cup diced celery, one and one-half cups grated carrots, one chopped green pepper, one diced apple, four tablespoons French dressing, one-third cup mayonnaise.

MRS. WM. H. BROWN.

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Sandwiches and Sandwich Fillings

"Watercress, celery, lettuce, who will buy?

To make appetizing sandwiches to tempt the taste and eye."

SANDWICH FILLING

Grind five hard boiled eggs, one and one-half dozen sweet pickles, one small onion, one small can pimentos. Thin with boiled dressing.

MARIAN B. JACKSON.

FRUIT SANDWICHES

For fruit sandwiches use:

1. Cherry preserves and chopped almonds.
2. Gooseberry jam and cream cheese.
3. Banana with pineapple, or strawberry preserves.
4. Chopped dates and nut meats.
5. Cream cheese moistened with orange juice.
6. Preserved pears, ginger and nut meats.
7. Stewed figs, orange marmalade and nut meats.

MEXICAN SANDWICH FILLING

Grind four hard boiled eggs, one small can red pimentos, one medium bottle stuffed olives. Moisten generously with salad dressing.

MRS. EDW. M. JOHNSON.

OLIVE AND NUT BUTTER SANDWICH FILLING

Grind pimento stuffed olives. Add two-thirds as many ground pecans or walnuts. Blend with enough mayonnaise to make a spread. Will keep well in closed jar in cool place.

MRS. H. W. SEVERANCE.

LUNCHEON TOAST

Blend one cake Nippy cheese with one egg, two teaspoons mustard, pinch salt, dash pepper. Spread on slices white bread, lay on a strip bacon. Toast in broiler under slow fire.

HELEN M. BROWN.

CLUB SANDWICH

On a slice of white bread place a leaf of lettuce on which place two slices raw tomato, slightly salted; mayonnaise. Cover with slice of bread. On second slice place lettuce leaf, mayonnaise, topped with thin slice cold tongue. Cover with third slice of bread.

MRS. T. O. MENEES.

EGG SALAD SANDWICH

To finely chopped hard boiled eggs add chopped green peppers, or chopped sweet pickles. Mix with mayonnaise. Season to taste. Spread between lettuce leaves between thin, buttered slices of bread.

MRS. JULES ESCHAMAN.

FRIED CHEESE SANDWICH

Spread whole wheat bread with club cheese. Trim. Dip in egg. Fry in deep fat until crisp and brown. Serve with seasoned tomato thickened with two tablespoons butter and two tablespoons flour to each cup.

MRS. H. W. SEVERANCE.

RUSSIAN SANDWICH

Cut seven slices of white bread in graduated rounds for each sandwich. Starting at the top with the smallest use the following ingredients on the layers in sequence. Place on top of each other, using toothpicks to hold together.

1. Caviar. 2. Chopped sweet pickles, mayonnaise. 3. Cucumber, lettuce, mayonnaise. 4. Chicken, lettuce, mayonnaise. 5. Tomato, lettuce, mayonnaise. 6. Cottage cheese, nuts. 7. Strawberry preserve. MRS. H. W. SEVERANCE.

TASTY SANDWICHES

For individual service, toast two slices bread. Fry one slice tomato in bacon drippings. Place on one slice toast. Place one thick slice cheese on remaining toast. Place under broiler until cheese melts. Then place on toast and tomato. Sprinkle with one tablespoon chopped chives. D. ELOISE DERING.

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Vegetables

*"The onion strong, the parsnip sweet,
The twining bean, the ruddy beet;
Yea, all the garden brings to light
Speak it a landscape of delight."*

ASPARAGUS AU GRATIN

Put one can asparagus tips in well buttered shallow baking dish. Pour over a thick cream sauce. Sprinkle with cheese. Cover with buttered bread crumbs. Bake in moderate oven until well browned.

MRS. H. W. SEVERANCE.

CAULIFLOWER LEAVES

Dice outer leaves of carefully selected cauliflower. Cook in boiling salted water. Serve in medium white sauce.

NELLIE L. HOSIC, Plattsburg, N. Y.

STUFFED EGGPLANT

Cut an eggplant in half lengthwise. Scoop out pulp, leaving wall one-quarter inch thick. Add a slice of onion to pulp and chop. Sauté in two tablespoons butter about ten minutes, not browning. Add an equal bulk of fine bread crumbs, salt and pepper to taste, one to two egg yolks (according to size of eggplant), enough strained tomato pulp or white, brown, or tomato sauce to moisten mixture. Place in shell. Cover with one-half cup cracker crumbs, mixed with two tablespoons butter. Bake about one hour in moderate oven.

LOMA B. McDERMOTT.

RADISHES

Boil radishes. Serve in sauce, using diluted vinegar instead of milk in medium white sauce.

NELLIE L. HOSIC, Plattsburg, N. Y.

SPANISH CORN PUDDING

Blend together one can corn (two and one-half cups), one-quarter cup chopped green pepper, two tablespoons chopped pimentos, one tablespoon chopped onion, one teaspoon salt, two beaten eggs, two tablespoons milk. Bake in moderate oven about one-half hour.

MRS. H. O. DAY, Washington, D. C.

SPINACH LOAF

Mix well one large can, or one peck fresh spinach, cooked and chopped; four thick slices dry bread which have been soaked in one cup milk; two slightly beaten eggs; butter size of egg (melted), salt and pepper to taste. Cook one hour in top of double boiler. Loosen with knife. Drop out on chop plate. Garnish with hard boiled egg and melted butter.

MRS. E. H. DAVISSON.

SWEET POTATO SOUFFLÉ

Boil six medium yam sweet potatoes. Peel. Mash. Add one-third cup light brown sugar, one-third cup cream, two tablespoons butter. Put into shallow buttered baking dish. Place six to ten marshmallows on top. Bake in moderate oven until nicely browned.

MRS. WILLIAM McCUMBER.

FRIED TOMATO

Cut firm, ripe tomatoes in slices one-half inch thick. Dredge with yellow corn meal. Salt and pepper to taste. Fry in bacon drippings over low flame until light brown, but still firm.

MRS. T. O. MENEES.

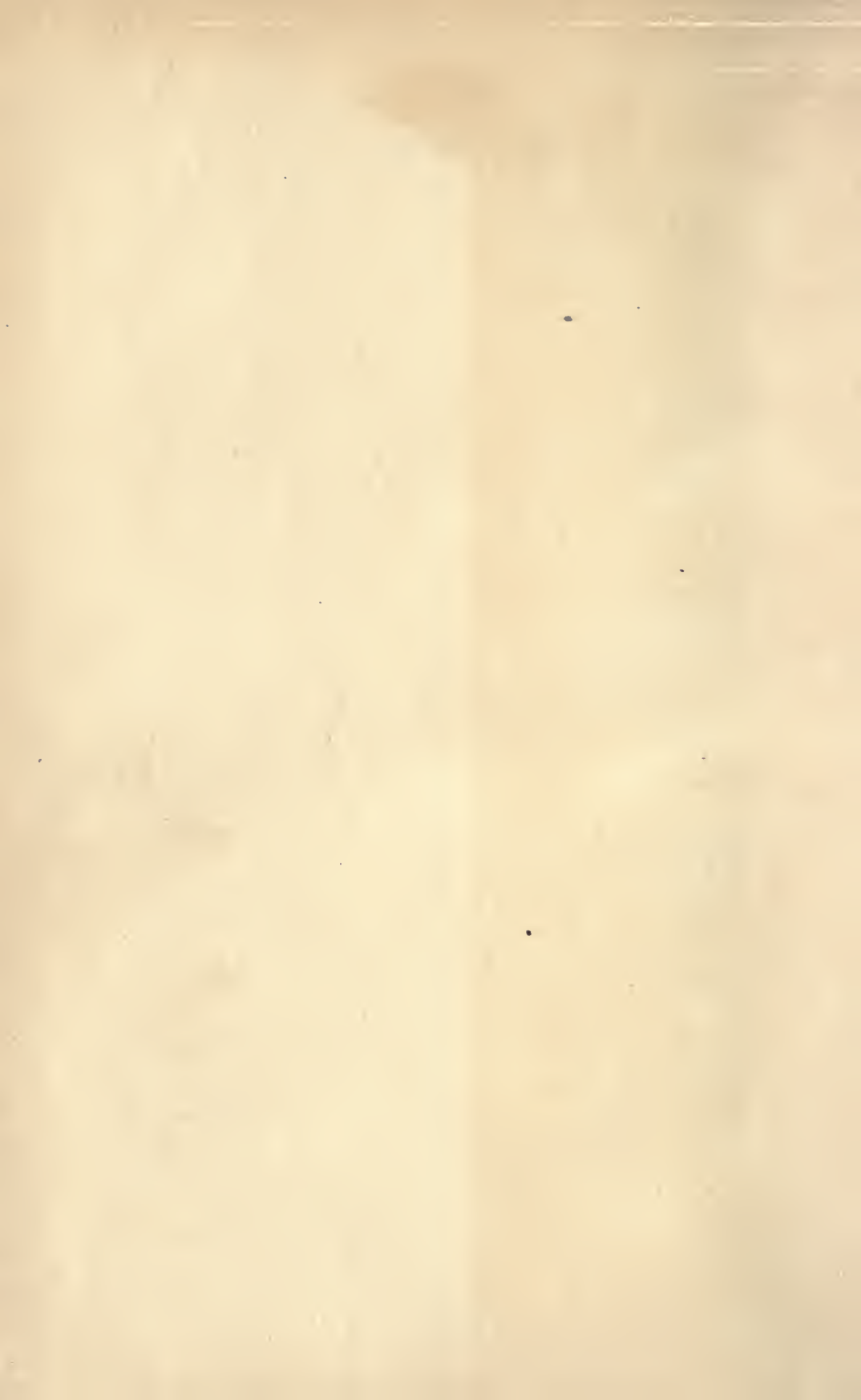
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